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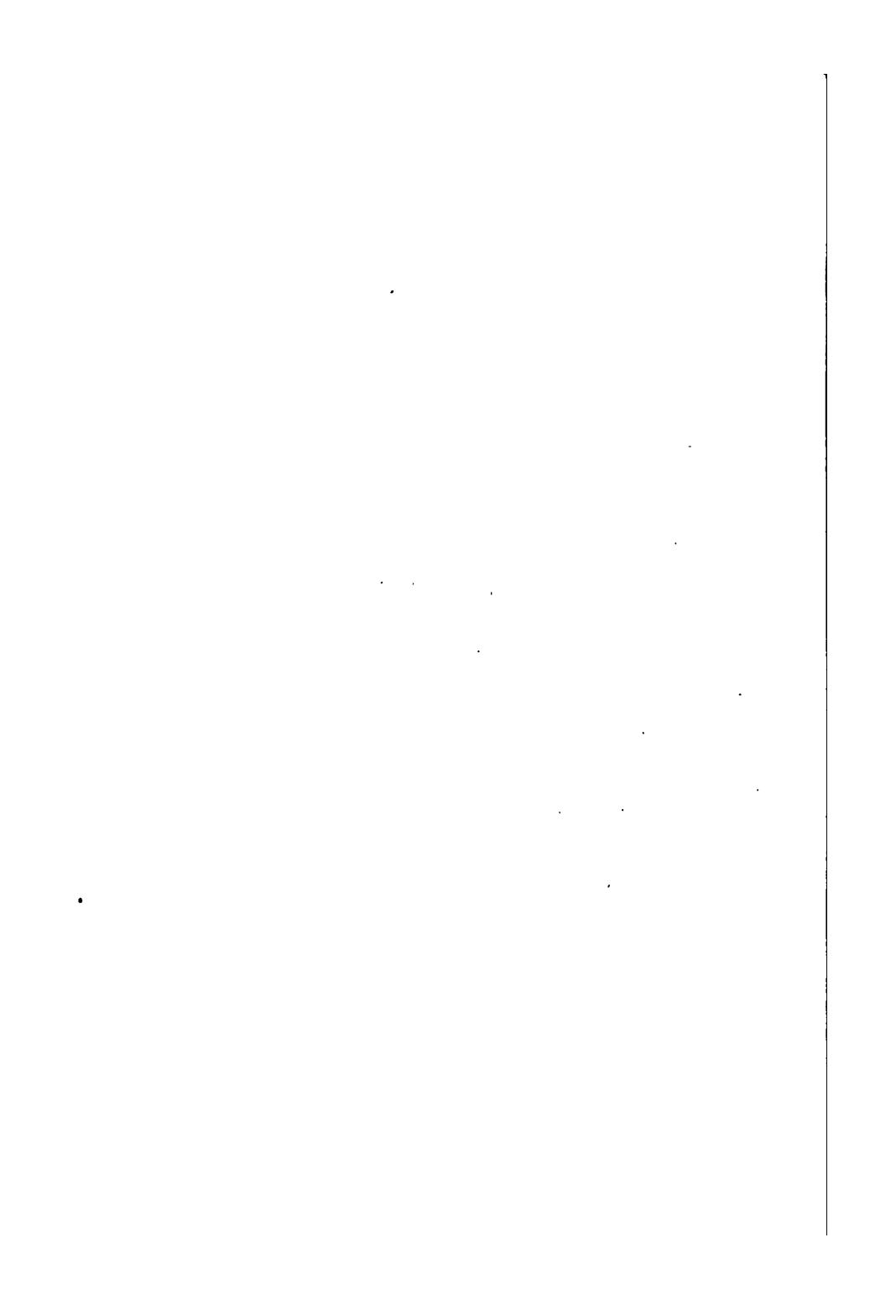


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**THE PRACTICE OF COOKERY
AND PASTRY.**



THE PRACTICE
OF
COOKERY AND PASTRY

ADAPTED TO THE BUSINESS OF EVERY-DAY LIFE.

BY MRS. I. WILLIAMSON,

TEACHER OF THOSE ARTS,

35, DUNDAS STREET, EDINBURGH.

Fifth Edition, greatly Enlarged and Improved.

TO BE HAD OF THE AUTHORESS.

EDINBURGH: PRINTED BY THOMAS CONSTABLE,
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1862.

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MRS. I. WILLIAMSON,

CONFECTIONER AND PASTRY-COOK,

35, DUNDAS STREET, EDINBURGH,

BEGS respectfully to intimate that she gives lessons in the Arts of COOKERY, PASTRY, PRESERVING, and PICKLING. Ladies, by Mrs. W.'s system of tuition, will, in the course of a short time, be capable of making up all the fashionable Dishes; as those who may honour her with their patronage will not only have an opportunity of observing the best methods, but will themselves engage in the preparation of them.

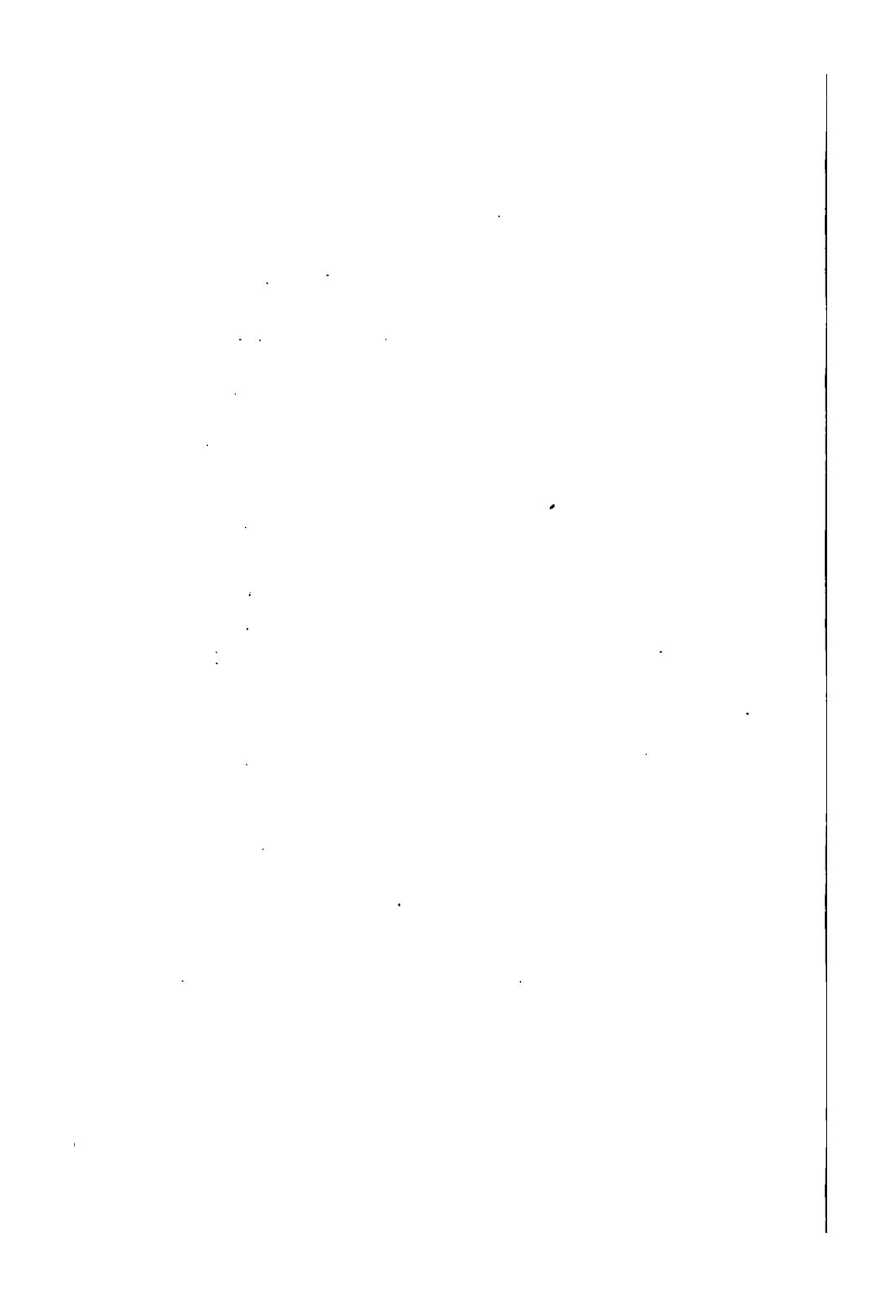
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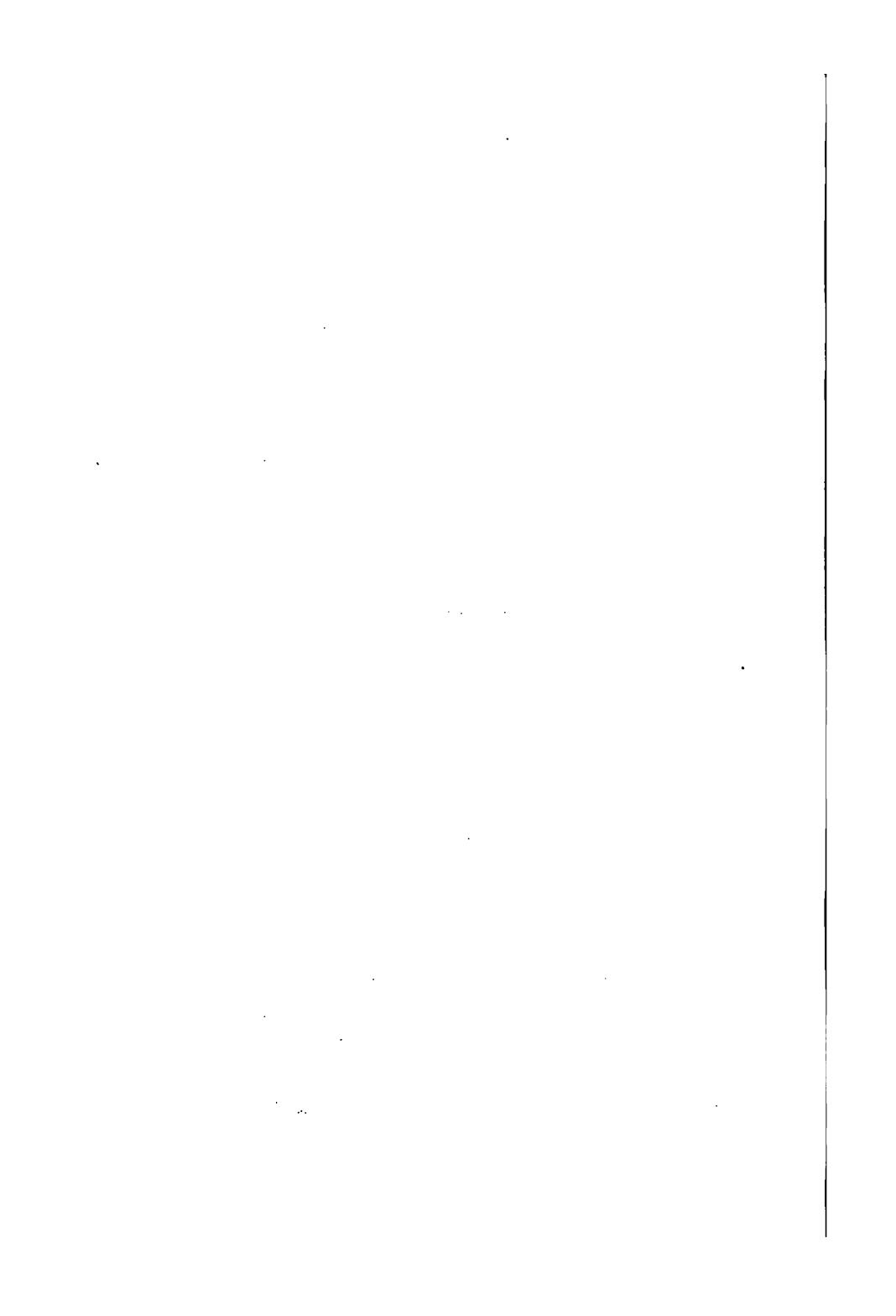
P R E F A C E.

NOTWITHSTANDING the many books that have been written on Cookery, there still exists a general complaint, either that the receipts given in them are of too expensive a character for general use, or that they are only adapted for those who already possess considerable experience in the art of Cookery, and are but of little service to those who are novices in it.

It is hoped, however, that such objections will not apply to this work.

In preparing the receipts, the author has exercised the greatest care and anxiety to give, by means of easy and distinct directions, dishes at once economical and elegant ; and every information which could possibly be wanted to render them generally useful has been given. The exact quantity of the different ingredients, the seasoning and time required for each dish, has been specified, and this plan she trusts will prove advantageous to those who from want of previous experience cannot be expected to know these particulars.

Another edition of the work being required, it has been carefully revised, and various improvements have been introduced. A number of new receipts have been added, and no pains have been spared to render this a really practical guide to the subject on which it treats, and to secure to it a continuance of the patronage which it has hitherto enjoyed.



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COOKERY, ETC.

S O U P S.

To make Brown Soup.

TAKE one large ox hough, cut all the meat off the bones in pieces about one pound weight, take out the marrow from the bones and brown it in a large pot, lay in the pieces of meat and brown on both sides, then add the bones, one large carrot, one small turnip, a parsnip, one head of celery, or small quantity of celery seed, half an ounce of whole black pepper, the same of Jamaica, one pound of red onions cut in two without being peeled, one sprig of marjoram, the same of basil, and a little salt, cover up and let it simmer on a hot plate or very slow fire, for an hour, then fill it up with boiling water to the top, and let it boil slowly from six to eight hours, taking care not to let it off the boil. If the process of boiling reduces it very much, a little boiling water must be added. After it has boiled the time specified, strain through a hair sieve into a large earthen jar, return the meat to the pot, add a little salt, cover with boiling water, let it boil slowly for two hours, and strain into a separate jar. When the soup is wanted, skim it clean with a spoon just dipt in boiling water, and put it in the pan in which it is to be heated, taking care to keep back the sediment in the bottom of

the jar. Let it come to the boil, then add a little ketchup and cayenne, also one glass of port wine if particularly desired, but according to general taste it is better without. If the second stock is required, skim carefully as with the first, and keep back the sediment, put it in the pan in which it is to be heated, with the whites and shells of two eggs a little beat up, let it boil, season as before, pour it through a cloth, and add to the first stock. If not required, it makes a very good kidney or ox-tail soup.

Brown Soup, with Rice.

The stock is the same as above. Do not clarify the soup with eggs ; take four ounces of rice, put it in a pan with boiling water, boil it fifteen minutes, then run it through a sieve ; dry it a little, and add it to the soup.

Ox-Tail Soup.

It is made of the same stock as the above. Take two ox tails and parboil ; be sure to notch them with a knife at the joints before you put them in the water to boil ; when tender take them out, and strain the water through a sieve. When the soup is to be served, joint them and put them in ; let them boil ten minutes, and season according to taste.

To make Ox-Tail Soup another way.

Take two pounds of the fleshy part of an ox hough, and two ox tails notched at the joints, and put them on in a pan, cover with water, add one tea-cupful of whole rice, and a little salt, skim carefully as it comes to the boil, and let it boil slowly for two hours, then take out the tails, let it boil one hour longer, taking care that it be not too much reduced. Strain through a hair sieve, skim and return to the pan, cut the tails quite through where they

have been notched, dividing some of the larger pieces, add to the stock, boil slowly for half an hour, and season to taste.

Artichoke Soup.

Take two pounds of the hough of beef, and two pounds of the shank of veal, put them in a stew-pan, cover with cold water, skim it well before it comes to boil ; let it boil for four hours, and strain it through a sieve. When this stock is perfectly cold, skim off every particle of fat, put it in a stew-pan, add four ounces of the flour of rice, and stir occasionally till it boils ; clean two dozen of large artichokes, add them to the soup, and boil till quite soft, then pour into a sieve, pressing them through with a wooden spoon. When the soup is to be served, return it to the stew-pan, add a little salt and white pepper, and let it come to the boil ; have a tea-cupful of good cream in the tureen, pour in the soup gently, stirring all the time.

Pigeon Soup.

Clean and quarter three pairs of young pigeons, and put them in milk and water and a little salt ; take two pounds of the hough of beef, and the giblets of the pigeons, put them in a stew-pan with cold water, add a little salt, let them boil for two hours, and pour through a sieve. When this stock is quite cold, skim the fat clean off, return it to the stew-pan, add the pigeons along with a handful of parsley and two onions previously minced, and boil for three-quarters of an hour. Mix with a breakfast-cupful of cream two table spoonfuls of flour, add to the soup, and let it boil for fifteen minutes ; season with pepper and salt to taste.

Kidney Soup.

The stock is the same as in the foregoing receipt. Have a couple of kidneys, split them up the middle, put them in a stew-pan amongst cold water and boil for two hours, then take them out of the water, which is of no use. When the soup is to be served, cut the kidneys into small pieces, add to the stock and boil for a short time, then add cayenne pepper and a tea-cupful of port wine.

To make Kidney Soup another way.

Take two pounds of the fleshy part of an ox hough, two ox kidneys previously cut up and laid in salt and water for an hour or two, a tea-cupful of whole rice, cover with water, add a little salt, and skim carefully as it comes to the boil ; let it boil slowly for two hours, then take out the kidneys and let it boil an hour longer, put it through a hair sieve, and return to the pan. Have the kidneys cut and trimmed, add to the soup, boil for half an hour, and season with pepper and salt and a little Indian soy.

Spring Soup.

Have a good stock prepared as for brown soup ; take a bunch of asparagus, cut the green ends in small bits, a few green pease, with small sprigs of cauliflower, one dozen of small onions, one large carrot, and one turnip ; cut them in stripes, boil these vegetables separately ; when tender, strain them through a sieve, and add them to the soup. If you find the soup is not brown enough when you put in the vegetables, add a little browning (See *Browning*), and salt to taste. Send it very hot to table.

Vermicelli Soup.

Have ready a good strong stock, and take four ounces

of vermicelli, soak in cold water, put it in a stew-pan filled with water, and let it boil for five minutes, then draw it to the side and let it stand. When the soup is to be served, pour the water from the vermicelli and add to it, season to taste, and let it boil for a short time.

Rich White Soup.

Take six pounds of good veal and cut it down a little, also one fowl cleaned and cut in two, and put them in a stew-pan filled with boiling water, then add one parsnip, one carrot, a small piece of celery, two onions, a sprig or two of sweet marjoram, a blade of mace, some whole white pepper, boil slowly for four hours and strain through a hair sieve; take off the white pieces from the breast of the fowl and any little bits of the veal you can find whole, then return the strainings to the pan with some cold water and let it boil for some time, which process makes a little additional stock; put the pieces of fowl and veal into a sieve with a very little stock, and press all through with a wooden spoon into the soup in order to thicken it. When the soup is to be used, skim the fat well off, put it on in a clean stew-pan, keeping back the sediment, dissolve a tea-cupful of rice flour in cold water along with a little of the stock, and add to the boiling soup, stirring till it comes to the boil again, so as to keep it perfectly smooth. Another way of thickening this soup, instead of the pounded meat and rice flour, is as follows:—Beat the yolks of four eggs, add to them a breakfast-cupful of good cream, then pour both into the tureen; and just before sending the soup to table, take a ladleful of it boiling, pour it in amongst the eggs and cream, stirring all the time, then pour in the whole, and stir a little more, so as to mix them thoroughly and make the soup perfectly smooth.

Vegetable Marrow Soup.

Take two pounds of hough, the same of the knuckle of veal, one tea-cupful of whole rice, and put them on in a pan, cover with water, add about the fourth of a nutmeg grated, and a little salt, skim carefully as it comes to the boil, then take a large vegetable marrow, cut into slices and skin ; take out the seeds gently, taking care not to waste the juice, add to the soup, boil slowly for three hours, and strain through a hair sieve. When wanted, skim and return to the pan, and add a little white pepper and salt ; have a tea-cupful of good cream in the tureen, pour in the boiling soup, and stir a little while doing so. This soup should always be used the day in which it is made, as by keeping, it partly loses the peculiar flavour of the vegetable marrow.

Oyster Soup.

Have about a Scotch pint of good stock, as for white soup, put it in a stew-pan, take a tea-cupful of rice flour, dissolve in cold water, add to the stock, and stir till it boil for five minutes, being careful that it does not boil over ; have one hundred and a half of oysters, put them on the fire in their own liquor, and shake them occasionally until they just boil up, then take them off immediately, as one minute's boiling will cause them to shrink and become quite tasteless, strain them through a sieve into a basin and preserve the liquor ; when the liquor clears, pour it into a stew-pan, keeping back the sediment, add to it four blades of mace, some whole white pepper, and let it boil slowly for half an hour closely covered, then strain and add to the stock. Beard the oysters, pick off any bit of shells which may be about them ; and just before serving add them to the soup along with a tea-cupful of good cream, make it quite hot, but do not let it boil.

Friar's Chicken.

Take two or three pounds of veal, put it in a stew-pan, cover with cold water and a little salt, skim clean when it comes to the boil, let it boil for two hours, and take out the veal; have one or more chickens cleaned, put them in the stock to boil for fifteen minutes, then take them out, and add two or three onions, two blades of mace, a little whole white pepper, boil for half an hour, and strain through a sieve. When the stock is cold, skim the fat off and return it to the stew-pan, keeping back the sediment, add the chickens, having carved them as for the table, and let them boil for fifteen minutes, then add some finely minced parsley previously boiled in a little salt and water, and let it come to the boil again. Beat up the yolks of four eggs, add to them a tea-cupful of cream, pour into the tureen, then add the boiling soup and chickens, stirring all the time.

Jenny Lind Soup.

Make a good stock from about two pounds of hough, a piece of veal or fowl, a parsnip, and a little mace. When the meat is quite boiled down, strain and let stand till cold, then skim carefully and return to the pan; add two table-spoonful of small minced parsley, a little pepper and salt, and boil for fifteen minutes. Have the yolks of four eggs well beat up, mixed with a tea-cupful of good cream, and put into the tureen, then pour in the boiling soup, stirring all the time.

Mock Turtle Soup.

Have a good large calf's head, scald, clean, and lay it in cold water, in which wash it well, then put it on in a large stew-pan, cover with cold water and a little salt, skim very

clean when it comes to the boil, let it boil for one hour, then take out the head, and add to the water in which it has been boiled four pounds of lean veal cut in pieces, or an old fowl, a small bit of bacon, or ham bone, one parsnip, one turnip, two large onions, a quantity of herbs, a handful of parsley, a little whole white pepper, three blades of mace, and some additional boiling water, so as to make plenty of stock. When the head is cold, take the meat from the bones, split the head in two, take out the brains, and add the bones to the boiling stock, let it boil gently till the substance is extracted, and strain it through a hair sieve. When the stock is firm, skim off all the fat, return it to the stew-pan, keeping back the sediment, and add to it the meat taken from the head previously cut in small pieces, about an inch and a half square, also the tongue, skinned, trimmed neatly in the same way, and let it boil slowly for one hour, then add about one dozen and a half of force-meat balls (See *Force Meat Balls*), six egg balls (See *Egg Balls*), one table-spoonful of ketchup, a little cayenne, one tea-cupful of Madeira wine, and salt to taste. Serve with brain cakes. This soup may be made of one half of the head, reserving the other half for dressed calf's head (See *Dressed Calf's Head*).

Mock Turtle Soup another way.

Have a well fed calf's head, put it on in a large pan with cold water, and turn occasionally till it almost boils, but not quite, then take it off, when the hair should come off easily. When it is quite free of hairs, wash it well in cold water, bone it, cut the flesh part of the head in two, put bones and all on in a pan with water and a little salt, add about two pounds of hough of veal, skim clean as it comes to boil. After it has boiled an hour, take out the fleshy part of the head, and let it boil on till the substance is

extracted from the veal and bones. When sufficiently boiled, take it off and strain; when cold, skim clean, return to the pan, and add the fleshy part of the head, cut into pieces in size about a square inch; skin, and cut the tongue, and add also; boil for one hour, taking care not to reduce it too much. Season with a little white pepper and salt, and add a little India soy to make it a nice light brown.

Albert Soup.

Take the two points of the hind houghs of an ox, together weighing from twelve to fourteen pounds, wash them well, put them in a large stew-pan, cover with water and a little salt, skim clean when it comes to the boil, then add one ounce of whole white pepper, one handful of parsley, and let it boil slowly for four hours, then take out the meat, cut off the grisly parts, lay them aside, and return the bones with the meat left on them to the stew-pan containing the stock. Have a good young fowl prepared, add it to the soup, let it boil for one hour, then take it out and remove the fleshy parts from the breast, return the remainder to the stock, boil two hours longer, and strain through a hair sieve. If the process of boiling reduce the stock too much, a little boiling water may be added. When the soup is to be used, skim off the fat, return it to the stew-pan, keeping back the sediment, and add to it the grisles, cut into small pieces about an inch square. Pound with the breast of the fowl a little lean ham, some bread crumbs, a little grated nutmeg, and ground white pepper, moisten with an egg, and make into small round balls, numbering about two dozen, brown them a little in a frying-pan and add to the soup, together with six egg balls and a few pickled girkins cut into small pieces. Have half a hundred of good large oysters, put them on in

their own liquor, let them just come to the boil, strain them through a sieve, beard them, and add to the soup, taking care not to let it boil afterwards. Have a tea-cupful of Madeira wine in the tureen, pour in the soup, and serve as hot as possible.

Partridge Soup.

Have a couple of partridges, singe, clean, and bone them ; cut the best parts off and lay them aside. Put on in a stew-pan the bones and giblets with three pounds of hough of beef, cut down a little, cover with water and a little salt, skim when it comes to the boil, then add a parsnip, a few sweet herbs, six onions, let it boil till the substance is extracted from the meat, and strain through a hair sieve. From the strainings pick the liver and any bits of the flesh of the birds which has not quite boiled down, pound these, and with a little soup rub them through a sieve. When the soup is cold, skim it, return to the pan, add the pieces of the partridges along with what has been pounded, and boil slowly till tender. If you wish it brown, add a little browning, or India soy, season with ketchup, pepper, and salt, and in the tureen in which it is to be served, have a little port wine.

Mulligatawny Soup.

Put on in a gallon of water a knuckle of veal, or any other scraps that will make a good stock, boil for three hours, and strain ; when cold, skim it clean and return to the stew-pan. Have a young fowl or two small chickens, clean, bone, and parboil them, then cut in small pieces and add to the soup. Put a piece of butter in a frying-pan, add to it about a dozen of minced onions, and fry to a nice light brown, pour in as much stock as the pan will contain, also two apples, peeled, cored, and divided in four,

then mix with two table-spoonfuls of curry powder, the same of flour, moisten with cold water, add a little stock, pour all into the frying-pan, let it boil ten minutes, then rub it through a sieve with a wooden spoon, and add to the soup. Let it all boil slowly till the fowl or chicken is tender, salt to taste, and if not hot enough, add a little cayenne. When the soup is to be served, add a cupful of good cream, and send it to table with boiled whole rice.

Hare Soup.

Take a large hare, skin and cut it up, taking care not to break the inside, put in your hand and take out the lungs, holding the hare over a basin so as not to lose any of the blood, and leave the lungs amongst it; lay the hare on the table, and with a sharp knife cut off the four legs, and from them all the flesh; next, from both sides of the back bone, take the flesh as clean as possible, then cut off the head, split it in two, and lay it aside on a plate with the flesh. Put the remainder of the hare amongst the blood, and to it add about one gallon of cold water, pour all through a hair sieve into a large stew-pan, and rub through any of the blood which does not go easily, either with the hand or a wooden spoon. Put it on the fire, and stir into it one handful of oatmeal, and two of flour, and keep stirring gently till it comes to the boil, then add the bones of the hare, stir again till it boils, and put in one carrot, one turnip, one parsnip, a bit of celery, a few onions, a little whole black pepper, some sweet herbs, and two pounds of hough of beef; let all boil together for three hours, strain it, pick out the bones, add a little boiling water, and rub through as much as possible in order to thicken the soup. When all the soup has been strained and pressed through the sieve, return it to the stew-pan, cut the flesh into small pieces, and brown it in the frying-

pan amongst butter and a few minced onions, add to the soup and boil slowly till the flesh is tender ; season with pepper, salt, ketchup, and a little cayenne.

Carrot Soup.

Take the bones of cold roast beef or mutton, and break them ; put them in a stew-pan and cover them with boiling water and a little salt ; grate one dozen of large carrots, put them in with the bones along with some onions ; boil them for four hours, then take out the bones and put the soup through the sieve with a wooden spoon, rub the whole of the carrot through, skim the soup and put it back into the stew-pan. The soup should be as thick as cream. Add a little cayenne and salt to taste. Dish it hot.

Turnip Soup.

Take one dozen of white turnips, one dozen of white onions, and proceed as above. When pressed through the sieve, add salt, white pepper, and one tea-cupful of cream to make it white. Dish it hot.

Lamb Stove.

Take a lamb's head and pluck, and put them into salt and water. Have one Scotch pint of white stock made out of a knuckle of veal or scraps of any kind ; add four ounces of rice flour. When it boils, put in your lamb's head, and let it boil for one hour, and add a few small onions minced nicely. Have half a gallon of very green spinage, picked, washed, and drained ; put it in the soup, with salt and white pepper to taste ; beat up the yolk of an egg, add a cupful of cream, and put it into the tureen. When the spinage is tender, the head is done. When

wanted, pour it into the tureen, stirring it all the time. Dish the head and pluck into the tureen.

Split Pease Soup.

Take one pound of split pease, two pounds of hough or roast beef bones, and put them in a stew-pan with boiling water, a little salt, two or three onions, one small turnip, one carrot, and a bit of celery. Let it boil slowly for two hours, take out the bones and press it through a sieve, put it back into the stew-pan ; add a little white pepper and salt to taste. Have some toasted bread cut in diamonds, put it in the tureen, and pour the boiling soup on it.

You may improve this soup by having some spinage leaves boiled a fine green, and strained, then add them to the soup.

Leek Soup.

Take two pounds of a hough or roast beef bones, put them in a stew-pan with a good deal of water, and a little salt ; boil it for two hours, then take the piece of beef and bones out, and have an old fowl cleaned and trussed as for boiling, and put it in the soup. Have two dozen of large leeks, cut off all the green parts from them, cut the white ends in pieces, one inch in length, wash them in water till very clean, add them to the soup, and let them boil until the fowl is tender. By that time the leeks will be done, then salt to taste, and dish your soup and fowl in the tureen. Send it hot to table.

Skate Soup.

Take a half skate, clean, and let it hang for one day ; then skin it, and cut the best parts in small pieces, about an inch square ; put the head, skin, and trimmings into a

pan, with two onions, parsley, and water to cover it ; let it boil until all the substance be extracted, then strain it, and take three ounces of butter, brown it in a saucepan with flour, pour in the stock, stir until it boil, then add the small pieces of skate ; let all boil for half an hour, add two table-spoonfuls of ketchup, one glass of sherry wine, and salt to taste.

Campbell Soup.

Make a stock the same as brown soup (See *Brown Soup*), skim and keep back the sediment before returning it to the stew-pan. Have three ox palates boiled till tender, strain them, but do not add the water to the soup, skin them and cut into small pieces, about an inch square, put them into the soup, and boil for a little. Have two carrots and two turnips cut into small pipes, parboil, drain, and add to the soup.

Lobster Soup.

Put on in cold water three pounds of hough of beef, one fresh haddock, two blades of mace, one dozen of chillies, half an ounce of whole white pepper, and let it boil till it is reduced to three quarts, then strain through a hair sieve. When quite cold, skim the fat clean off, and return to the stew-pan. Have two hen lobsters boiled, cut them up, break the toes and take out the flesh, which cut into small pieces ; take the soft meat from the middle of the lobster and pound it with the roe, the meat of an anchovy, or one table-spoonful of the essence, a little minced parsley, grated nutmeg, the rind of a lemon, one tea-cupful of bread crumbs, a little cayenne and salt, moisten with an egg, and form it into little balls. Put on the soup, let it boil, then add the balls and small pieces of lobster, and just before sending to the table, one glass of sherry wine.

Rice Broth.

Take a knuckle of veal, put it in a stew-pan, and pour boiling water so as to cover it ; put one carrot, one turnip, a little salt and whole white pepper, and let it boil for two hours, then take out the veal and strain the soup, and put back the veal and soup into the stew-pan ; add a tea-cupful of whole rice, and boil it till tender ; mince some parsley and two onions, and put them in the soup ; let it boil fifteen minutes. Before dishing, have two yolks of eggs beat up, with one tea-cupful of cream, and put the eggs and cream in your tureen, then pour in the boiling soup, stirring all the time.

Sheep's-Head Broth.

Have a sheep's-head and feet singed, split it up, take out the brains, and rub the head and feet with them ; let it lie all night, and in the morning put it on the fire, in a pot with cold water. Let it get hot, but not to boil ; take it from the fire and let it stand one hour, then wash it well, and brush before they are put on to boil. Have a pot ready, put in one tea-cupful of barley, two ounces of whole rice, two pounds of the neck of mutton ; put in the head and feet, and plenty of cold water and a little salt. Skim it well, and when it comes to boil, draw it to the side of the fire, and let it boil slowly but constantly for two hours ; then add carrots, turnips, onions, cut neatly, and let it boil for other two hours, salting to taste. If your head is tender, take the broth off the fire, dish the head with the feet round it, and pour a little melted butter and minced parsley.

Hodge Podge.

Take six or eight pounds of the back ribs of mutton ;

cut off six chops from the best end ; trim off the fat and put them aside ; take a piece of mutton, put it in a stew-pan, put plenty of water into it and a little salt ; skim it clean when it comes to boil ; cut two heads of cauliflower very small, wash it well, and put it in the pot, adding one English pint of carrots, one of turnips, cut small, two English pints of pease, and boil them all together for two hours. Take out the piece of mutton and put in the chops, another pint of very green pease, the white part of one dozen of young onions, and salt to taste. If you find the hodge podge not thick enough, add a few more vegetables, and let them all boil one hour. This soup should never be ready long before it is to be dished, as by standing it loses the green colour. Serve it hot with the chops in the tureen.

Browning for Soups and Sauces.

Take a pound of raw sugar, put it in a sauce-pan, pour in a tea-cupful of water and put it on the fire until the sugar is melted ; let it boil slowly for fifteen minutes, add a little more water to it, and let it boil until you have reduced it to one English pint ; run it through a piece of book muslin, and when it is cold bottle it up. This is very good browning for soup, but India soy is preferable.

FISH.

Dressed Cod.

Have a good large cod, cut off the head, with a small piece of the shoulder ; lay your fish in a good deal of salt for a night or so, cut off the fins, skin the body of the fish, cut off the tail, a piece of about six inches, and put the small piece in the inside of it ; roll them up neatly, and

cord it with a piece of twine. Have a pan of boiling water, plenty of salt, with a little vinegar ; put in the fish, and when it boils take off the cover a little to the side ; let it boil for twenty-five minutes, take it off the fire, but do not let it lie in the water. After it is boiled, draw up the drainer and place it across the fish-pan, and cover it with a dry clean cloth. Before dishing, cut off the cord, lay it on a napkin, and garnish with fried roes or whittings, and parsley, plain butter, oysters, or anchovies. You can bake this piece of cod by keeping out the small piece, boning the large piece, and putting in stuffing (See *Fish Stuffing*).

To dress Cod's Head and Shoulders.

Take a good cod, cut the head and shoulders the size you want, put the fish upon a board, pour boiling water upon it, then scrape it gently with a knife to take the black off, but do not take off the skin. When the fish becomes white, lay it in cold water until it gets firm, and lay it in salt for some time before you boil it. When you are to dress it, have a pan with plenty of boiling water and salt, and a little vinegar ; put in the fish and boil it for half an hour, but do not boil it with the cover close, as it spoils the fish and makes it soft. Skin the tail-piece and cut it into small pieces, roll them and tie them with a piece of twine, brush them over with a beat egg, and strew bread crumbs over them. Have your frying-pan with plenty of lard very hot, put in the fillets and fry them for ten minutes, turn them upon the other side ; they will require other ten minutes before they are done ; then lay them upon a sieve before the fire to drain. Dish the head and shoulders upon a napkin, lay the fried fillets round them, and garnish with parsley. Send oyster sauce in a tureen.

You can make a very savoury dish of cod's head and shoulders, by stuffing and baking it (See *Fish Stuffing*).

Dressed Fish with Paste Border.

For a large dish, have seven ordinary-sized haddocks ; clean, and let them lie amongst a little salt for about twelve hours, then skin and split up the back on each side of the bone, in order to divide them in two ; after which, turn neatly, and roll them up, then place six of the haddocks in a baking dish that will just hold them ; cover closely with another dish of the same size, and put in the oven, bake for three-quarters of an hour, then take the remaining fish and mince down with two ounces of marrow, a little grated bread, cayenne pepper, and moisten with an egg. It may be improved by a little parsley, and a small onion minced, roll out a quarter of an inch thick, cut into a round shape about the size of an egg-cup, fry them to a light brown, then have a quarter of a hundred of oysters, scalded and bearded, have about an English pint of stock deduced from skins, bones, and heads of the haddocks ; knead three ounces of butter among two tablespoonfuls of flour, put it in half a tea-cupful of cream, and add to the stock ; shake over the fire until it boil, then add the oysters. Have a baked paste border round the dish on which they are to go to the table ; pour in the sauce first, then place the rolls neatly above, sprinkling cayenne, or pounded lobster roe, on the top of each roll ; place the fish cakes between them, and small sprigs of parsley alternately. Endeavour to send up to table as hot as possible.

To clean and prepare Haddocks.

Have some haddocks, take out the inside, cut them open considerably below the vent ; wash them well, but do not

scrape the skins ; cut off the point of the tail, take out the eyes and gills, put in some salt into the bodies, let them lie until next day, then put them upon a fish heck or a wooden rod put through the eyes ; hang them in a cool place in the air ; they may be boiled or broiled, taking off the heads and skins.

Boiled Haddocks with Oysters.

Have two or three good haddocks, of the middle size, prepared as the above ; cut them into fillets just at dinner-time ; put them in a fish pan, with as much boiling water as will cover them, a handful of salt, and let them boil five minutes with the cover off. A little before you boil the haddocks, have a sauce made, take an English pint of white stock, put in the heads, skins, and fins of the haddocks, boil them for twenty minutes, then strain it ; melt two ounces of butter with a table-spoonful of flour, a tea-cupful of cream, stir until very smooth, add this to the stock ; put it upon the fire, and stir until it boils ; it should be very thick. Add one quarter hundred of oysters to it, but do not let the sauce boil after you have put in the oysters, or you will spoil it. Have the dish you are to serve the fish upon very hot, lay the haddocks in a ring and pour the sauce in the centre, garnishing with parsley round the edge of the dish.

Another way to boil Haddocks.

Clean and skin them, put their tails through their eyes, boil and dish them upon a napkin, garnishing with parsley, fried roes, or spirlings, and send up with shrimp sauce. (See *Shrimp Sauce*.)

Haddocks with Brown Sauce.

Take two or three large haddocks, cut off the heads,

skin and bone them into neat fillets, put on the heads, bones, and fins, with two sliced onions, a little whole black pepper, and cayenne, cover with cold water, let them boil for twenty minutes, and strain through a sieve. Brown four ounces of butter in a stew-pan, with some flour, brush the fillets over with beaten egg, put them in and brown on both sides, then add the stock, along with one table-spoonful of ketchup, one of browning sauce, and the same of Chili vinegar ; let all simmer for fifteen minutes, without the cover, salt to taste, place the fillets in a circle round the dish, pour the sauce into the centre, and garnish with parsley.

Dressed Fish with Balls.

Take two or three large haddocks, skin and cut each in four, put on the skins, heads, and tails in a stew-pan, and cover with boiling water ; let them boil for half an hour, then strain them. Take one of the fillets, and take the fish clean off the bone, and mince small, with an ounce of suet, a small onion, a little parsley, a sprig of marjoram, and six oysters ; add a few bread crumbs, season with cayenne and salt, moisten with the yolk of an egg, roll into eight or nine balls, and brown them in the frying-pan. Take four ounces of butter, and brown it with flour in a stew-pan ; then brown the fillets of fish on both sides, and pour in as much of the stock as will nearly cover them. Then add the balls, one table-spoonful of ketchup, one of vinegar, one of India soy, and let all boil briskly for fifteen minutes. Dish the fish neatly round the dish, and the sauce and balls in the centre. Garnish with parsley.

To boil Turbot.

Have a good turbot, lay it in salt and water for a little

scrape and wash it well, make a deep cross cut upon the back of it, which prevents the skin from breaking on the breast. Have a large fish-kettle of boiling water ready, with a good deal of salt and a little vinegar ; lay in the fish upon the back, boil it slowly for twenty-five minutes, with the cover off. If the fish is very large, it will require half an hour ; when done, draw up the drainer, place it across the pan, cover it up with a dry cloth to keep the steam in, dish it upon a napkin, and garnish with parsley. Serve with lobster sauce in a tureen.

To fry Haddock.

Take some small haddocks, skin and trim them neatly, and put their tails through their eyes. Have plenty of lard in a stew-pan, and let it be very hot. The way to know that the lard is hot enough, is to dip your finger in cold water and let it drop into the stew-pan ; if it is hot enough, it will make a great noise. Brush the fish over with beat-up eggs, and strew them over with bread crumbs, put them into the lard, fry them a light brown, and when done lay them on a sieve before the fire to drain. Whitings are prepared the same way. Send beat butter with them to table.

To broil Mackerel.

Clean them well, split them and take out the bones, wipe them with a dry cloth, rub them over with butter, and sprinkle them with salt and pepper ; butter a piece of paper, put the paper round them, lay them upon the gridiron on a clear fire ; they will take twenty-five minutes to broil. Dish upon a napkin, fold them together, so that they may appear whole. Serve them with minced parsley and butter.

To crimp Skate.

Take a good female skate, it is the best; after it has been in salt and water, cut thin round the edge of the skate, hang it up, and when dry, take the skin off both sides; lay it in cold water and a little vinegar, for one hour; then with a sharp knife cut the skate from the one side to the other, making the slices about an inch and a half broad; cut four or five slices, roll them up in a round ring, and tie them with a bit of tape; put them in the fish-pan, in boiling water, a little salt, and boil them fifteen minutes. Before you dish them, cut off the tape, and dish the largest roll in the centre with the others around it, garnish with parsley, and serve it with shrimp or anchovy sauce.

To dress Skate.

Clean and skin the skate as above; you can either crimp it or cut it into square pieces. Make a stock of the skin and spare piece of the skate, put it on with a little stock if you have it, and slice down two onions, a little sweet herbs, boil until you have all the substance extracted; then strain it. Take a stew-pan, put in about four ounces of butter, brown it, shake in some flour, shake the pan to keep it from burning, till you have made it a fine light brown. Have the pieces of skate brushed over with a beaten egg, lay them in the stew-pan, brown it well, turn it over on the other side, brown it, pour in the stock which you strained, take care not to have much stock, shake the pan well to prevent the flour from falling to the bottom; add a little hot vinegar and cayenne, let it boil for fifteen minutes, and add twelve fish balls (See *Fish Balls*.) When wanted, make the dish very hot, place the skate in a ring, pour in your sauce and balls into the centre, and garnish with parsley.

To boil Salmon.

If you want a salmon with the curd, get one newly caught. Break the gills and let it bleed. Have the fish cut the size you want it, then cut up the back, keeping the bone one side; then cut pieces about four inches in breadth, wash them well in cold water, do not scrape the slices, make up the salt and water as strong as it will bear an egg. When it boils, put in the fish, boil it fifteen minutes, scum it carefully all the time. Serve with lobster or anchovy sauce.

Another way to boil Salmon.

When the water boils, put in three handfuls of salt, stir well. Have a good salmon, put its tail into its mouth, put wooden skewers down through the head to make it firm, and put it in boiling water. When it boils again, give it twenty-five minutes for a salmon, and for a grilse, sixteen minutes. When you cut the salmon in slices one inch thick, ten minutes will boil it. Always send a sauce-tureenful of the liquor the fish was boiled in.

To broil Salmon.

Cut the slices from the thickest part of the fish; butter a piece of paper, put in the slices, broil them over the fire for fifteen minutes, take off the paper, dish them in a napkin, and garnish with parsley. Salmon dressed in this way may be put round salmon boiled in slices. Send up with shrimp sauce.

To kipper Salmon.

Cut the fish up the back and take out the bone. Wipe it clean with a wet cloth, then with a dry one. Lay it upon a large dish, upon the back; then cover it over with salt and half an ounce of saltpetre, and a handful of raw

sugar. Put a large dish over it, and a heavy weight ; let it lie twenty-four hours, then take it out and draw it through cold water, tighten the back with wooden skewers, and hang it up to dry where the sun will not strike upon it.

To pickle Salmon.

Cut the salmon into slices, boil it as for eating ; take it out and let it stand till cold. Take one English pint of the liquor in which you boiled the salmon, half an ounce of whole black pepper, and one-half of allspice ; boil this for fifteen minutes. Lay the salmon into a deep dish, and pour the pickle over it ; add a little salad oil, cayenne pepper, and cover it close up. It will keep any length of time.

To fry Soles.

Take the skin off both sides. Beat up one egg upon a plate ; take the fish by the eyes and draw it through the egg, dredge them with bread crumbs. Slip them into a frying-pan, with plenty of boiling lard or good drippings ; brown the belly, then turn the back. When they are a fine light brown, lay them upon the back of a sieve before the fire. Dish them upon a napkin, and garnish with parsley. Serve with shrimp sauce.

To fry Soles another way.

Take the skin off both sides, bone them, cut each sole in four by cutting up the centre the long way, give them one twist, dip in egg and bread crumbs, and fry in boiling lard. Dish upon a table napkin in two rows, and garnish with parsley and sliced cucumber.

To boil Dried Fish.

Cut your fish down into pieces about four inches square, put them in cold water for a night or so ; wash them well,

and brush the skin with a brush ; put these in a large stew-pan, and cover them with cold water ; put them upon the fire and let them just come to boil ; then set them upon the side of the fire to simmer for three hours ; pour out the water, and then cover them again with boiling water ; set aside to simmer again for two hours, and have some hard-boiled eggs ready. When wanted, dish the fish upon a napkin, slice the eggs, garnish with them and parsley, and serve with them egg sauce in a tureen (See *Egg Sauce*).

To fry Whiting.

Skin and put the tail through the eyes, dip in egg and bread crumbs, and fry in boiling lard. If required for a top dish, they may be dished in the form of a pyramid, by having a napkin folded on the dish on which they are to be sent to table. On it lay first eight, four on each side of the ashet, with their heads meeting, above them place three, next two, and on the top one, and garnish with parsley.

To fry Whiting another way.

Skin and turn the tail up the back, pin it, dip them in egg and bread crumbs, and fry them in boiling lard. Fold a napkin on the ashet on which they are to be sent to table, then place a pudding dish on it bottom up, cover with another napkin, place the whiting all round with the heads up, and garnish with parsley.

To make a Fish Pudding.

Prepare dried fish exactly the same way as the above ; take as many pieces as you think you will require ; take off the skin, and pick out the bones and beat them in a mortar ; have some potatoes mashed, mix your fish and

potatoes, adding four ounces of butter, a little cream, and two tea-spoonfuls of mustard ; beat them all up together, and place them upon a square dish, trim them up neatly. With the back of a knife mark crossways, in the form of a diamond ; add some small bits of butter upon the top of them ; brown them in the oven or before the fire, and serve with egg sauce.

To make Fish Puddings another way.

Bone and skin two raw fresh haddocks, pound them in a mortar, and rub through a hair sieve ; then put the fish again into the mortar, with two eggs, a little parsley, and an onion cut small, some white pepper and salt, a tea-cupful of bread crumbs, and four ounces of marrow. Pound all well together, put it into a shape, and let it steam one hour.

To pot Herrings.

Take herrings perfectly fresh, and clean them well, but do not wash them ; cut off the heads and fins, and take the bones out ; strew them over with salt and pepper, and a slice of an onion nicely minced to each ; roll them up tight, pack them in a jar, and pour over them in the proportion of an English pint of vinegar to two of water, with half an ounce of whole black pepper ; tie over the jar a piece of bladder or paper, and bake them in an oven for an hour ; take off the cover when they are cold, and pour over them a little cold vinegar and tie them up.

To dress Fresh Herrings.

Scrape and clean them, then wipe them well, but do not wash them ; rub them over with melted butter, dredge them with very small crumbs of bread, and broil them upon a gridiron. Serve them with white sauce made of fresh butter, pepper, vinegar, mustard, and salt.

To scallop Oysters.

Have one half hundred of the best oysters ; put them through a hair sieve, pour the liquor into a small stew-pan, with three blades of mace, and a little cayenne ; take a piece of butter the size of an egg, knead the butter in flour, and put all into the stew-pan ; put it on the fire, stir it until the butter melts, and let it boil slowly for fifteen minutes ; then pick out the blades of mace. Have the oysters bearded, put them in the liquor, let them just boil up ; draw them aside, have a breakfast-cupful of bread crumbs ready, then season the oysters with white pepper and salt ; butter your scallop shells or dish, put a layer of bread crumbs, then one of oysters, and part of their liquor ; and then bread crumbs, then oysters, and so on, until you have filled the dish ; stick over the last layer of bread crumbs, a few bits of butter, and brown them in the oven, or before the fire, twenty minutes.

To prepare Oysters for Patties.

Take one quarter hundred of oysters ; put them upon the fire in their own liquor ; when they come to boil, strain them ; put back the liquor into the stew-pan, add a little white pepper, a little cayenne, one-half nutmeg grated, a tea-cupful of cream, a little salt, and a tea-cupful of bread crumbs ; let it boil for a minute or two, stirring all the time ; cut the oysters in four, and add them to the liquor ; make them hot, but do not let them boil. When wanted, fill your cases.

To pickle Oysters.

Take as many of the best oysters as you wish to pickle ; put them upon the fire into a stew-pan in their own liquor, shake them occasionally ; when the liquor boils,

take them off and put them through a sieve ; let the liquor settle, and pour off the clear part, and put it on to boil, with half an ounce of whole black pepper, a little allspice, and salt, and boil it fifteen minutes ; put in the oysters and let them boil one minute, then put them into a jar and let them stand till cold, then tie them up.

S A U C E S.

To make Apple Sauce.

Take six good baking-apples, peel them, cut them in four, take out the core ; put them either in a brass or white pan, cover them with water ; put a close cover on, let them boil for a little, pour off a little of the water when you find the apples soft, press them through a sieve ; put them back again to the pan with a small bit of butter, two ounces of sugar, a little lemon juice when you are to use it ; dish it hot, and serve in a sauce-tureen. This is always served with goose and roasted pork.

To make Mint Sauce.

Take twelve stalks of green mint ; pick off the leaves, wash them well ; mince them very small, take a small tea-cupful of vinegar, add two table-spoonfuls of raw sugar, a small cupful of water, and mix them well to dissolve the sugar. Send it up in a sauce-tureen, with roast lamb, either hot or cold.

White Sauce.

To make white sauce for a boiled turkey, take one breakfast-cupful of cream, mix in two table-spoonfuls of

flour till very smooth, a little pounded mace, nutmeg, and salt ; add a breakfast-cupful of the water you boiled the turkey in, put it on the fire, stirring all the time till it boils. It should be very thick and smooth ; pour it over the turkey. This sauce is served with boiled fowl or chickens.

Celery Sauce.

Clean nicely four heads of white celery ; cut them in small pieces, wash it well, boil it in a little white stock, season it with white pepper, salt, and a little nutmeg. When it is tender, add a piece of butter, rolled in flour, one tea-cupful of cream ; make it hot, but do not let it boil. Pour it over a boiled turkey, fowl, or chicken.

Bread Sauce.

Boil in a pint of water a thick slice of bread, a minced onion, and some white pepper. When the onion is tender, pour off the water, pick out the pepper-corns, and rub the bread through the sieve, then put it into a pan with a gill of cream, a bit of butter, and a little salt. Stir it till it boils, and serve it.

Plain Butter Sauce.

Take from four to six ounces of butter, put in a wine-glassful of water, shake in a little flour ; stir it one way till it is melted and just let it boil ; add one glassful of cream, shake it well, and let it set for a little. Serve it hot, but do not let it boil. Send it to the table in a sauce-tureen.

Bread Sauce.

Boil one English pint of good milk, pour it over a breakfast-cupful of bread crumbs, in a basin, and cover it

with a plate ; let it stand one hour, and press it through a sieve. When wanted, put in a small sauce-pan ; if you find it too thick, add a little cream to it, a little nutmeg, two drops of the essence of cloves, and a little salt. When wanted, let it boil one minute, and serve it in a sauce-tureen.

Lobster Sauce.

Have a hen lobster with a good deal of spawn ; if alive take off the spawn, wash it well, and put it in boiling water ; let the lobster boil for fifteen minutes. When it is cold, take off the claws, divide the body, and take out the meat as whole as you can ; lay aside the best pieces ; pound the spawn with the rest of the lobster, melt a piece of butter, a little cream, some cayenne, and a tea-spoonful of vinegar. Add the pounded lobster. When wanted, give it a stir till it boils. Have the body and claws of the lobster neatly cut, put them into the sauce, make it hot, but do not let it boil. Serve it up in a sauce-tureen.

Oyster Sauce.

Take a breakfast-cupful of cream, one table-spoonful of flour, and mix them till very smooth. Have one quarter hundred of oysters, put them on the fire in their own liquor. When they come to boil, strain them, put back the liquor in the stew-pan, add a little mace, and some whole pepper, and let it boil down to half an English pint. Strain them and add this liquor to the cream, with a tea-spoonful of lemon pickle. Stir it until it boils, then put in the oysters, but do not let it boil, as it spoils them. This is white oyster sauce, but you can make it brown by adding browning instead of cream. Send it up in a sauce-tureen.

Anchovy Sauce.

Beat four ounces of butter, add two table-spoonfuls of the essence of anchovies ; or, have two anchovies, bone and pound them, add a table-spoonful of Chili vinegar, mix them in the butter, shake it well, and serve it up hot.

Egg Sauce.

Boil two eggs very hard, take them out and lay them in cold water for five minutes, take off the shell, and mince them very fine ; beat four ounces of butter, put in the eggs amongst the butter, and make it hot. This sauce is always served with salt fish.

Cucumber Sauce.

Have one or two green cucumbers, put them into boiling water with a little salt and vinegar, let them boil for ten minutes, take them out, peel them, and cut them in slices, about half an inch thick. Take a little white stock, a bit of butter, a table-spoonful of lemon pickle, or vinegar, and a table-spoonful of sugar. Put the stock into a stew-pan with the butter and seasoning, put it on the fire and shake it until it becomes hot, then add the cucumbers, and a little white pepper. This sauce is served in a sauce-tureen, with lamb cutlets or dressed meat.

Caper Sauce.

Have a little beat butter, add some French capers, and a little vinegar ; shake and make it hot. Serve over boiled mutton or in a sauce-tureen.

Shrimp Sauce.

Take a quarter hundred of shrimps, put them in boiling water, and let them boil for five minutes. Strain and pick

them nicely ; put them into melted butter, and add a table-spoonful of lemon pickle or hot vinegar. Shake the sauce-pan until it is hot. Send it up in a sauce-tureen.

To make a Brandy Sauce Pink.

Take two table-spoonfuls of brown sugar, one breakfast-cupful of water, and shake over the fire until it boil ; then colour with a little cochineal, and add one glass of brandy.

Onion Sauce.

Take one pound of white onions, and one apple ; boil them until they are soft and tender ; strain them and press them through a hair sieve ; put two ounces of butter into a stew-pan, with a little cream ; melt the butter and add the onions which you have pressed through the sieve. Stir it until it boils up. Serve it in a sauce-tureen.

Wine Sauce.

Beat the yolk of one egg with a table-spoonful of raw sugar ; add a table-spoonful of flour, one ounce of fresh butter, and a tea-cupful of water or beer ; put it into a small sauce-pan, and stir it till it boils. Add a glass of Sherry wine. Serve it in a sauce-tureen.

Sauce for Cold Meat.

Mix a tea-spoonful of mustard, two table-spoonfuls of cream, and one of Chili vinegar ; add a little salt, a table-spoonful of grated horse-raddish, and a tea-spoonful of brown sugar. Mix all together, and serve in a sauce-tureen.

Salad Sauce.

Have two hard-boiled eggs, bruise the yolks till very smooth, and add a table-spoonful of cold water. Mix

them with a tea-spoonful of mustard, one of salt and one of black pepper, a half tea-spoonful of cayenne, a table-spoonful of vinegar, one of the essence of anchovies, and a small tea-cupful of cream.

Sorrel Sauce.

Pick and wash some sorrel, put it into a stew-pan with a little water, let it boil, stirring it occasionally. When tender, drain it, mince it finely, then melt a piece of butter and flour, a tea-cupful of cream, and a spoonful of sugar. Put the sorrel in the sauce pan ; before dishing, thicken with the beaten yolks of two eggs. You can make this sauce brown, by keeping out the cream and eggs, adding gravy with browning or glaze.

B E E F.

To stew a Rump of Beef.

Let your beef hang for some days to make it tender, bone it, and lard it thickly with bits of bacon ham. Take a sauce-pan that will hold the beef, put some slices of pork in the bottom of the stew-pan, have the beef rubbed over with fresh drippings, brown it before the fire for an hour, lay it in the stew-pan, and put it on a slow fire, adding two quarts of good stock, some whole black pepper, six small onions whole, three bay-leaves, and a few sweet herbs. Let it simmer at the side of the fire for three or four hours ; one hour before dinner take out the beef and put it in the oven, or before the fire, to keep it hot ; glaze the beef, have the gravy in which you stewed the beef reduced to a quart, strain it, and skim the fat clean off. Take a small stew-pan, brown a bit of butter, shake-

in flour, and make it a nice light brown ; pour in the stock, let it boil a little, add a table-spoonful of mushroom ketchup, and one of lemon pickle ; dish the beef and pour the sauce over it, garnish with sliced cucumbers or pickles, and spinage (See *Spinage*).

Another way to stew Beef.

Take from ten to twelve pounds of the middle part of a brisket of beef, cut out all the bones, sprinkle a little pepper, roll it up neatly, and bind it with a piece of cord, put it before the fire one hour, to brown it. Take a stew-pan large enough to hold it, put in half a gallon of water, then lay in the beef, add one head of celery, four onions, a handful of parsley, half an ounce of black pepper, cayenne, and salt. Let it stew slowly for three or four hours, have some carrots and turnips cut out, and boil them in a little stock with a little salt. The carrots will require double the time the turnips take, therefore you will require to put in the carrots one hour before you add the turnips. Take out the beef, glaze it, strain the stock, and skim off the fat. Then brown a bit of butter in a small stew-pan, shake in a good deal of flour, add an English pint of the stock, and a little of the water in which you boiled the vegetables. Stir it till it boils, drain the vegetables, put them into the sauce-pan, adding a table-spoonful of hot vinegar, one of brown sauce, and salt to taste. Cut the cord off the beef, and lay it into a dish. Pour the sauce and vegetables round the beef ; then stick a vegetable flower at each end.

To dress a Round of Beef.

Have a round of ox-beef, from sixteen to twenty pounds, nicely cut ; cut out the bone, rub it over with common salt, and let it lie two or three days upon a flat large dish.

Have a pickle prepared of the following : three pounds of bay salt, one ounce of saltpetre, one ounce of salt prunella, and pound them, one pound of coarse sugar, and two gallons of water ; put it upon the fire, stir it occasionally to prevent the ingredients falling to the bottom ; skim it well when it begins to boil, let it boil twenty minutes, take it off and let it stand till cold ; then put the beef into a small pickling tub or jar, pour the pickle over it, keeping back the grounds, lay a clean heavy stone upon it, put on a close cover, and turn it every alternate day. The meat will be excellent in fourteen days, and it will not be over salt, although you should keep it for six weeks. A little cochineal improves the colour when it is in the pickle. When you are to use it, bind it tightly with a cord ; put it into a large stew-pan with plenty of cold water, put it on the fire till it begins to boil, skim as long as the scum rises, draw it to the side of the fire, and let it simmer slowly for four hours ; it will be improved by standing in the water a while ; before it is wanted have some vegetable greens and carrots boiled. Before dishing the beef, make it hot, and take off the cord it was bound with ; put in a silver or iron skewer, garnish with some vegetable flowers, the greens and carrots alternately round the beef, and pour a little of the water in which the beef was boiled over it.

To corn a Brisket of Beef.

Have from fourteen to fifteen pounds of the brisket of beef ; rub it over with common salt, and let it lie for three days ; put it in the above pickle with a heavy weight upon it, and turn it every day ; it will be for use in ten days. When you are to boil it, do not soak it in water ; put it in a stew-pan and cover it with cold water ; when it boils, draw it to the side of the fire, and let it boil

slowly until the ribs draw out. Have some carrots and greens boiled separately to garnish with ; or if you wish it cold, when it is done, take it out of the water, take out all the bones, roll it in a clean cloth, and put a heavy weight upon it all night. If wanted for breakfast, trim it neatly, and garnish with green parsley.

To stew a Brisket of Beef.

Take from twelve to fourteen pounds of the nine-holes of beef, bone neatly before rolling up and cording, sprinkle some pepper and salt on the inside, put it on a very slow fire in a stew-pan that will hold it easily, turning it occasionally till it is all a nice light brown, then cover up and let it simmer slowly for two or three hours ; add one quart of good stock, and let it simmer two hours longer. Take a small stew-pan and brown two ounces of butter and a little flour ; just before dinner take out the beef on a dish, taking care to keep it hot ; pour the gravy out of the large stew-pan into the small one, put it on the fire, stir till it boils, then skim the fat clean off, and add one table-spoonful of ketchup, one of India soy, one of Chili vinegar, and one dozen of minced truffles. Take off the cord, dish the beef, pour the sauce over it, and garnish with parsley.

To stew a Brisket of Beef another way.

Take twelve pounds or more of the nine-holes of beef, bone it, and sprinkle with pepper, then roll up and cord it ; have a large stew-pan or pot, place the bones in the bottom to prevent the meat from burning, put it in, cover up, and let it simmer slowly on a hot plate, or very slow fire, for four hours, turning occasionally, then add a little boiling water and let it simmer an hour longer. For the sauce : brown three ounces of butter in a stew-pan, with

as much flour as it will take in ; add a little brown soup or stock, let it boil five minutes, then add some pieces of pickled cucumbers, one dozen of large oysters, or button mushrooms, a little ketchup, cayenne, and salt to taste. Take the cord off the meat, place it on the dish on which it is to be sent to table, and pour the sauce over it.

To broil a Brisket of Salt Beef.

Have from twelve to fourteen pounds of the nine-holes of beef salted, bone neatly, roll up, and cord tightly. It may have a force-meat stuffing, if liked. Put it on covered with cold water, let it boil for three hours, and let it stand in the water till cold, then take it out, take off the cord, trim neatly, and garnish with shred lettuce or parsley.

To roast a Sirloin of Beef.

To sixteen pounds of beef allow three hours to roast. Have a good clear fire ; put the roast before the fire, about ten inches distant from it. If you have not a spit, turn the bone side to the fire first, and gradually draw it near the fire. Have a piece of paper put round the roast, and fix it with a wooden skewer. Baste it with a little rich drippings at first, and keep basting it with fat all the time you are roasting it. The flavour and richness of roast meat depend greatly upon basting it while roasting. Fifteen minutes before you dish it, sprinkle a little salt, and dredge it with flour. Put it close to the fire till it froths up, then dish it, and have a little of the gravy, with water and salt ; pour it over the beef, and garnish with grated horse radish.

To dress Beef-Steaks.

Get two pounds of tender beef, or whatever quantity you want ; slice them thin, and longer than they are

broad ; beat them with a roller, and season them with black pepper and salt. Mince two onions very fine, sprinkle them over the steaks, roll and tie them up with a piece of thread. Take a stew-pan with a piece of butter, brown it with a little flour, put in the steaks, brown them a nice light brown, and add a little boiling water or stock. Put the cover on close, and let them stew for one hour slowly. Before serving cut off the threads, add a table-spoonful of ketchup, dish them neatly, and pour the sauce over them.

Beef Olives.

Cut the steaks as the above. Prepare a force-meat of bread crumbs, minced suet, a little chopped parsley and salt. Beat up one egg, and mix it well together, and put a little bit of the forced-meat over the steaks. Roll and tie them up with a tape, make them so as to stand upon their ends. When you are to dish them, take a stew-pan that will just hold them all, brown a piece of butter with flour, brown the olives well ; add a little boiling stock and a few small onions whole. Put on the cover close, stew them slowly for an hour, add a little cayenne and ketchup, pick out the onions, and cut off the tape. Place your olives on their ends, round the dish, and pour the sauce in the middle. Garnish with sliced cucumbers.

Beef-Steaks.

Have the steak cut from the heuck-bone or ribs. Have a clear fire and clean gridiron ; let it become hot, then rub it with a little suet. Lay on the steak, and with a pair of collop-tongs keep turning it constantly. Have the dish before the fire, very hot. When the steaks are half done, sprinkle them over with salt ; take them off and put them into the dish before the fire, and cover them with a hot

cover. In the course of ten minutes, put them upon the gridiron, turning them other five minutes, when they will be done. Dish the steak hot in the dish with the gravy. Serve with horse-radish.

Scotch Collops.

Have some pieces of tender beef, about three inches square; take a little beef drippings, brown it, shake in flour until it becomes a light brown. Put in the collops, brown them upon both sides; put on the cover close, and draw them to a side of the fire. Have one dozen of onions stewed amongst rich stock, and pour in the onions into your stew-pan with the collops. Let them stew for half an hour slowly; add pepper and salt to taste, and a table-spoonful of ketchup. Take the cover off the stew-pan and put it on the fire, and reduce the stock to very little. Dish it very hot.

Scotch Collops another way.

Take some thick slices of beef from the fleshy end of the heuck-bone, about four inches square, lay them in a stew-pan on a very slow fire; cover up, and let them simmer for half an hour, taking care that they do not burn, then turn the slices, and let them simmer half an hour longer. Take six large onions, peel, and put them into the stew-pan whole, shake in a little flour, add some boiling water or stock, season with one table-spoonful of ketchup, about one tea-spoonful of India soy, and a little pepper and salt.

Minced Collops.

Take whatever quantity of lean beef and suet you want, and mince it very fine. Take a piece of butter, brown it with some flour, then put in the minced meat, and keep

beating it until it becomes brown. Have some rich gravy ready, add it to the minced collops and let it boil ; then draw it aside and allow it to stew slowly for half an hour, adding pepper and salt to taste, and a little ketchup. If you think you have too much gravy, take off the cover and reduce it a little. Minced collops should be very thick. Dish it hot, and garnish upon the top with poached eggs.

Another way to dress Minced Collops.

Prepare the beef and suet as above. Put them in a basin and pour in an English pint of cold water. Bruise and mix them well with a wooden spoon. Have a piece of butter browned with flour, and one onion minced small. Put the beef into the stew-pan and stir them with the spoon until all is heated thoroughly, then let them stew slowly, till reduced to a proper thickness, adding pepper, salt, and a little ketchup. Dish it hot. If for supper, put a paste border round the dish.

Beef Balls.

Mince half a pound of beef, half a pound of suet, some parsley, a few sweet herbs, salt, pepper, grated nutmeg, a breakfast-cupful of bread crumbs, one egg well beaten, and mix them all together. Roll them into balls, flour and fry them amongst boiling drippings. Serve them up with toasted bread or brown gravy.

Beef Tea.

Take one pound of the juicy side of the round, cut it into very small bits, and keep back the skin ; put it on in a clean stew-pan with a quart of cold water and a little salt. Before it boils, skim it clean, and let it boil slowly for forty minutes.

Beef Tea another way.

Take the same quantity of beef, or more if required, skin and cut it in very small bits, put it into a jelly-jar that will hold it easily, sprinkle a little salt over it, and tie a piece of cloth over the jar ; put it into a close stew-pan among cold water, about four inches deep, and let it simmer for six hours, adding a little boiling water occasionally, taking care not to allow it to boil into the jar. This beef tea is very beneficial for a weak consumptive person.

To cure Beef for a Ham.

Have the ham cut as much in the form of a sugar-loaf as you can, without the bone, when it is quite fresh. Rub it with common salt, and let it lie three days. Prepare a pickle of the following : four gallons of water, six pounds of bay salt, two ounces of saltpetre ; pound the salt and saltpetre together ; two pounds of raw sugar, put it on the fire and scum it well, and stir from the bottom. Let it boil for an hour ; take it off and let it stand till cold. Wipe the beef with a dry cloth and put it into your pickling tub. Pour the pickle over it, and put a weight upon the beef, in order that it may be entirely covered with the pickle. Turn it every two days, and let it lie in the pickle for four weeks. Take it out and cord it up very tight. If you wish to have it smoked, hang it up in an out-house, or open vent, with a fire made of hardwood-tree leaves and sawdust. When it has hung for two weeks, wrap it up into paper, and hang it in a dry cold place. This pickling answers for pickling pork, ham, and tongues. Tongues should be rubbed with salt and saltpetre six days before they are put into the pickle. You may preserve this pickle as long as you please, by boiling

it up every six weeks, and adding a little sugar and common salt to it.

To salt Beef for immediate use.

Take whatever piece of beef you want, and rub with common salt, for half an hour, as much as you can rub into it. Take a washing tub, fill it half full of cold water, and lay two small sticks across it. Lay the beef upon them, and in one night or two it will be fit for use.

To stew a Tongue.

Get a good fresh tongue, rub it well with common salt and saltpetre, and let it lie four days. Wash it well, put it on the fire, with as much cold water as will cover it ; let it boil slowly for two hours, then take it out, skim and trim it neatly. Put it into a stew-pan with a piece of butter and flour, brown it a little, and put in an English pint of the liquor in which it was boiled. When it boils, put the tongue into the stew-pan, two whole onions, two slices of turnip, and a small piece of celery, and let it simmer at the side of the fire. When wanted, take out the tongue, glaze it, keep it hot, pick the vegetables out of the sauce, add a spoonful of mushroom ketchup, one of lemon pickle, pepper and salt to taste. Dish the tongue, and you can either send it up plain, or garnished with spinage.

To dress Kidneys and Skirts.

Cut up the kidneys, wash and put them on in cold water, and let them boil for an hour, then strain them. The water they are boiled in is of no use. Take the skirts, skin and cut them in small pieces with the kidneys, dust them well with flour. Put a piece of butter in the stew-pan and brown it a little ; put in the kidneys and skirts,

with an onion finely minced, and an English pint of good stock or gravy. Simmer them an hour at the side of the fire, then season with salt and pepper, and a spoonful of ketchup. Send it up hot.

To make Glaze.

If you have the liquor in which hams or tongues have been boiled, take a whole hough of beef, and an ox-foot or any scraps of veal, and put them into a large pot and boil slowly for ten or twelve hours, then strain it. Put back the bones and meat, cover them with boiling water, let them boil slowly for two hours, strain them, and when all the stock is cold, skim very clean. Put it into a saucepan, set it upon the fire and let it boil slowly, without a cover, till it be reduced to a small quantity. You must attend to it lest it should boil over or burn. When it is done enough, dip a spoon in it, touch it with your thumb and finger, and if it cause them to stick together, it is ready. Put it into jelly-pots. When you are to use it, set the jelly-pot in amongst warm water, till it becomes liquid ; have a brush, and glaze hams, tongues, fowls, stewed beef, cutlets, sweet-breads, etc.

To make Glaze another way.

Take two large ox houghs weighing about twenty pounds each, and two feet, cut them in pieces, and put on in a large pot, cover with cold water, add a little salt and cayenne, and scum very carefully as it comes to the boil. Let it boil slowly for twenty-four hours, then strain through a hair-sieve into an earthen jar. Return the meat and bones to the pot, cover with boiling water, let it boil four hours, and strain into a separate jar. When both cold, skim carefully, and put them together into a pan, taking care to keep back the sediment. In the process of heating,

as the scum arises, take it clean off. Let it boil till it becomes sufficiently strong. When it is off the boil, pour it into weasands, and hang up in a dry place.

To make a Dish of Tripe.

Have the tripe well cleaned and soaked in water for some time ; cut into small pieces, and put into a pot, with a marrow bone in the bottom, along with as much water as covers, but no salt. Let it boil slowly for four hours. If wanted to keep for some days, dish into a number of dishes. If wanted with a brown sauce, brown butter and flour, with some onions, then add the tripe, stew for half an hour, and season with salt. If wanted white, mix a table-spoonful of flour with a tea-cupful of cream, or knead a little butter and flour together, and dissolve in milk and add to the tripe.

MUTTON.

To roast a Gigot of Mutton.

Have the mutton cut in the form of a bacon ham ; cut about three inches off the point of the shank ; if to roast upon a spit, an hour and a half will do before a clear fire ; but it will require two hours in an oven. If before the fire, baste it well all the time it is roasting. Before you dish it, melt a little butter, dust the roast with flour, baste it with butter, and when it froths up, dish it and put a rose of paper upon the shank. Get a little gravy in a small stew-pan, a little salt, a table-spoonful of vinegar, and when it boils, pour it over the mutton. Send up red-currant jelly in a sauce-tureen.

To roast a Fore-quarter of Mutton.

Have a fore-quarter of mutton, take out the rib bones first, then the breast, split up and take out the shoulder blade, then the shank to the first joint, sprinkle with pepper and salt, roll up neatly and cord. Roast from two and a half to three hours, basting it well. This also makes a very good dish by boning in the same way, and laying in salt for three days, then cord it and boil for two hours and a half. Serve with a little of the water in which it is boiled, and a table-spoonful of vinegar.

To boil a Gigot of Mutton.

Have the mutton cut as the above; lay it in warm water one hour, wash it well, cut a piece off the point of the shank bone, and put it into a pot with boiling water, which will cover it. Add a little salt, and two ounces of whole rice. Draw it to one side of the fire, and let it boil slowly two and a half hours. Some like it under done, and in that case, two hours will do it. Garnish it with sliced carrots, mashed turnips, and caper sauce in a tureen (See *Caper Sauce*).

To dress a Shoulder of Mutton.

Have a small shoulder of mutton, bone it, roll it neatly, and bind it with tape. Put it on the fire with boiling water and boil it two hours. Have a white sauce (See *White Sauce*) ready; have some pickles minced and add them to the sauce, with a tea-cupful of cream. Make it hot, stirring it all the time, but do not let it boil. Cut off the tape, dish the mutton, and pour the sauce over it.

To roast a Shoulder of Mutton.

Have the mutton cut large or small as you require it,

bone it, sprinkle a little salt and pepper over it, roll it up, and bind it neatly with a piece of cord, rub it over with fresh drippings, put a piece of white paper round about it, and put it before the fire at a good distance. It will require three hours before the fire before it will be ready. Half an hour before you dish it, take off the paper, let it brown a little, put a little melted butter with flour, until it froths up. Cut off the cord, and have a little gravy and a table-spoonful of vinegar poured over it.

To roast a Saddle of Mutton.

Have the saddle neatly cut, take the skin off, then fix the skin on the mutton with a wooden skewer; hang it before the fire to roast. It will require one hour and a half before a clear fire. Fifteen minutes before you dish it, take off the skin, and brown it with butter and flour, until it froths; or, in place of frothing it, you may glaze it. Serve with gravy as the above. Send up red-currant jelly in a sauce-tureen.

Saddle of Mutton another way.

Have a saddle, weighing about fourteen pounds, split up the rump, cut on each side of the back bone in the inside of the saddle, take out the chop bones, then the back bone, commencing at the chop end, and going on till you come to the rump. Sprinkle the inside with pepper and salt, cord, but not tightly, so as to keep it in the form of the saddle, turn round the rump on each side, and fasten with a skewer; roast from two and a half to three hours, and serve with melted red-currant jelly.

Mock Venison.

Have a loin of mutton, cut off all the kidney fat, take off part of the flank, skin it, and either bone or notch it;

mix a little raw sugar and black pepper, and rub it into the mutton ; moisten it with port wine, cover it with the skin, and let it lie for four days. Take two pounds of flour, a quarter of a pound of dripping, pour in boiling water, and make a paste. Roll it out as large as you think will cover the mutton. Take off the skin and place the mutton in the paste, cover it all over with the paste, and have a piece of strong paper, butter it, tie it round the paste. It will require three hours to roast before a clear fire, or two hours in a quick oven. When you dish it, take off the paste and glaze it. Serve it with rich gravy over it, and hot claret in a sauce-tureen, and red-currant jelly.

To dress a Neck of Mutton.

Have a neck of wedder mutton of three pounds weight, and take out the bone. Make stuffing, one ounce of suet, a tea-cupful of bread crumbs, one onion, and a little parsley minced fine, some sweet herbs, pepper and salt, and a little cayenne. Mix it up with one egg, and put this into the neck of the mutton in place of the bone. Roll it neatly, and tie it with a piece of twine. Put it into boiling water and boil it two hours. When you dish it cut off the twine, and serve it with caper sauce. Or you may brown it before the fire, and make a sauce of the bones ; lay in the neck of mutton, and stew it, thicken it with flour, adding ketchup, with a table-spoonful of hot vinegar poured over it. This answers well for a corner dish, if there is no joint of mutton on the table.

A Mutton Haricot.

Have two pounds of chops, or the lean parts of mutton ; cut two small pieces the size of a chop. Brown a piece of butter in a stew-pan with flour. Brown the meat on both sides, a nice light brown, adding one dozen of small

onions whole. Pour in an English pint of boiling water, and when it boils, draw it to the side of the fire. Have some carrots and turnips cut, boil them in water with a little salt, the carrots will require double the time the turnips do. Put the vegetables into the stew-pan amongst the meat. Put the cover on close, let them simmer slowly for one hour, and season with pepper and salt. When you dish it, put the mutton neatly round the dish, and pour the vegetables and sauce into the centre. Send it up hot.

To hash Mutton or Beef.

Take cold roast meat, cut it in neat slices, and lay them aside. Take all the bones and trimmings, and put them on with a little water and salt, one onion, one carrot, and one turnip, and boil it until you have reduced it to one English pint, then strain it. Brown a little butter and flour, lay in the slices of meat, and brown them on both sides ; skim the stock, and put as much of it to the hash as will make it a proper thickness. Season with pepper and salt, and a little ketchup. When wanted, make it hot, but do not boil it more than two or three minutes.

To cure a Mutton Ham.

Have a hind quarter of mutton, cut into the shape of a ham. Take one ounce of saltpetre, one pound of bay salt, six ounces of brown sugar, one grated nutmeg, and half an ounce of white pepper, mix them all together, and rub it well into the ham daily, until you have rubbed in all the mixture, then put a heavy weight upon it to press it. Turn it every three days, and rub it well with the pickle every time you turn it. Let it lie for eighteen days, then take it out and hang it up in a dry kitchen. Or if you wish to have it smoked, hang it up where you can have a fire of hardwood and sawdust. Peats are better if you

can procure them. Keep the ham a good distance from the fire for twelve days. When you are to boil it, soak it for some hours in water, then put it on with cold water and boil it quickly for two hours.

Irish Stew.

Take any thin pieces of mutton that have been cut off the loin or breast, and cut them in pieces four inches square. Put them in a stew-pan and cover them with boiling water. Add two dozen whole onions, pepper and salt, put on the cover close, and draw it to the side of the fire, and let it boil slowly for one hour. Add a little boiling water to it. Wash and pare two dozen of potatoes, put them in the stew-pan amongst the mutton, and let them boil till quite soft. Stir the potatoes with the mutton till it becomes smooth. Dish it hot.

Scotch Haggis.

Clean the bag, and lay it in salt and water for a night, parboil the pluck an hour, then take the whole heart, and part only of the liver and lights, mince them small with one pound of suet, and one pound and a quarter of toasted oatmeal ; add two minced onions, season with pepper and salt, put it all into a basin, take two English pints of the water in which the pluck was boiled, and mix with it. Turn the bag with the plain side out, and fill with the mixture ; sew up tightly, put into a pot of boiling water, and keep pricking it with a sharp skewer for five minutes. Let it boil briskly for three hours.

L A M B.

To dress a Lamb's Head.

Take a head with the skin upon it, scald, and take off the hair clean ; wash it and the pluck well ; put both into a stew-pan, cover them with boiling water, and let them boil for half an hour ; take out the head and pluck, and let all the water in which they were boiled remain upon the fire until reduced to one English pint. Divide the head into two ; take the lights and heart and lay the liver aside ; then trim the head and neck neatly, mince the heart and lights very fine ; brown a bit of butter and flour in a stew-pan ; put in the mince, and one onion minced, skim the stock and put it also into the mince. Draw it to the side of the fire, and keep hot till wanted. Take the brains out of the head and make brain cakes (See *Brain Cakes*). Brush the head over with an egg. Have a little parsley minced, some thyme, one onion, pepper and salt, and bread crumbs ; mix them together, cover the head and neck with them, and put them into the oven or before the fire to brown. When browning, keep basting with butter kept hot till wanted. Slice the liver, trim it nicely, brush over with an egg and fry it. The mince should now be tender and thick ; season with pepper and salt ; dish the mince, lay the head over it, and garnish with brain cakes and liver.

To dress a Hind-quarter of Lamb.

Have the gigot cut out neatly ; wash it well in warm water, put it into a pan with boiling water and a little salt, and let it boil for one hour and a half. Cut the loin in chops, brush them over with beat eggs, strew them with

bread crumbs, and fry them till well done, a fine light brown. Add a little pepper and salt while frying. Dish the gigot of lamb, and lay the chops neatly round it, and garnish with parsley and sliced cucumbers. Send up beat butter and mint sauce.

To dress a Fore-quarter of Lamb.

Have a fore-quarter, take out first all the ribs, then the breast bone, slit up and take out the shoulder blade, then the shank bone to the first joint ; roll up neatly and cord. Roast about an hour and a half, basting it well. If served cold, garnish with sliced cucumber, radishes, and cresses.

To dress Lamb Chops.

Cut a loin or best end of the neck in chops, flatten them and brush over with egg, mince some parsley, pepper, bread crumbs, and salt, mix them together and dip the chops in them. Have plenty of drippings in the frying-pan, put in the chops, and fry them nicely upon both sides for twenty minutes. Put them before the fire upon a sieve, and keep them hot. Have some spinage boiled (See *Spinage*), turn it out, and place the chops neatly round it. Send up cucumber sauce with it.

To dress Lamb with Rice.

Have a fore-quarter of lamb, wash it well and half roast it. Cut it up into steaks and season with pepper and salt, add a tea-cupful of stock ; boil half a pound of whole rice, strain it, put in two ounces of butter to the rice, beat up the yolk of three eggs, stir them together, and cover the lamb with the rice. Put a border of paste upon the dish,

then put it into the oven, and bake it until the paste is done. The rice by that time will be a fine light brown.

To dress a Shoulder of Lamb.

Have it boned and stuffed, then put into boiling water, and let it boil quickly for one hour. Take it out and glaze it, and put it in the oven, or before the fire until required. Dish it upon spinage and turnip. Serve it with melted butter, a little lemon pickle, and garnish with cut cucumbers.

Lamb Cutlets.

Cut the cutlets off the loin and back ribs into round pieces, and dip them in the beaten yolk of eggs. Have some parsley minced, a little nutmeg, the grating of a lemon, pepper and salt; mix them all together, and dip the cutlets into it. Have a frying-pan with plenty of clarified beef suet, fry them upon both sides till they become a nice light brown; then put them before the fire upon a sieve to drain, and dish them. Send up with stewed green pease or brown sauce thickened.

To roast Lamb.

Have a hind-quarter of lamb, notch it at the loin, take a piece of paper, butter it and wrap it round it, and roast for one hour and a-quarter before a clear fire. Baste it well all the time. When it is roasting take off the paper, fifteen minutes before you remove it from the fire, to let it brown. Dish it and put a rose of white paper upon the shank. Have a little boiling water and salt, with a spoonful of the gravy in the dripping-pan; let it boil and pour it over the lamb, and serve with mint sauce.

V E A L.

A Breast of Veal rolled.

Have a breast of veal from six to eight pounds, bone it, add pepper and salt to it, where the bones are taken out. Have half a pound of pork ham, sliced very thin, pare off the skin, spread it over the veal, some cucumbers, and four dropped eggs (See *Dropped Eggs*). Put each egg in between the slices of ham, and strew it over with mixed pickles, some sweet herbs and parsley. Grate one nutmeg, two blades of mace, a little white pepper, cayenne, and salt; mix these together and shake them all over the breast of veal. Roll it up neatly and cord it firmly. All this should be done the day before it is used. Put it into a flat deep dish, and, to keep it straight, put a heavy weight upon it all night. When you are to dress it, take it out; keep the sauce that is in the dish; rub it over with fresh drippings or butter, put a piece of white paper round it, and put it before the fire two hours. Baste it well; take off the paper, and have a stew-pan that will hold it with some boiling stock; lay the veal in it, draw it to the side of the fire, and let it simmer for at least one hour and a-half. An hour before dinner take it out and glaze it, and put it into the oven or before the fire to keep it hot. Strain the stock in which you stewed the veal, and skim the fat off, mix in a little flour, adding the sauce you kept, and boil till it is the thickness of cream; it requires no season except salt. Dish the veal, cut off the cord, pour the sauce over it, and garnish it with sliced cucumbers.

Another way to do a Breast of Veal.

Have a breast of veal boned, the same way as the above. Make a force meat as follows,—mince four ounces of beef

suet, one tea-cupful of bread crumbs, grate one lemon, one onion, a nutmeg, some sweet herbs, white pepper and salt ; pound these in a mortar, and lay them thickly over the veal. Roll it up firmly, and sew it into a piece of cloth ; put it in boiling water and boil it slowly for three hours. Take the bones and trimmings of the veal, put them into a sauce-pan with as much boiling water as will cover them, with a little parsley and two onions, and boil till reduced to one English pint, then strain and skim it well. Mix two table-spoonfuls of flour with a little of the stock till very smooth, add it to the stock, put it upon the fire, stir it till it boils, and season with white pepper. Before serving, put in a tea-cupful of cream, and make it hot, but do not let it boil. Dish the veal and pour the sauce over it, garnish with sliced lemon, and serve it with bread sauce (See *Bread Sauce*).

Bombarded Veal.

Take a fillet of veal, from ten to twelve pounds weight, and cut out the bone neatly. Make a force meat of one pound of veal parboiled, half a pound of ham minced, one tea-cupful of grated bread, a little lemon, thyme, and parsley, season with white pepper, cayenne, and salt, mix well together, and moisten with two eggs. Fill up the place from whence the bone was taken with this force meat. Make eight notches round the fillet three inches deep ; fill one with force meat, another with prepared spinage, another with prepared oysters, another with chopped eggs, and so on till you have filled up all the notches ; then bind all round with the caul, cord it neatly, and rub all over with butter or clarified dripping ; put it in the oven until it becomes a beautiful light brown ; take a stew-pan that will hold it easily ; make a sauce of three ounces of butter browned with a little flour ; add an English pint

of good stock, one table-spoonful of ketchup, one of India soy, and one of lemon pickle. Put a plate in the bottom of the pan, place the veal on it, and let it simmer slowly till tender, which will be in about two hours. Before dishing, add some minced truffles or pickles. Dish on a very hot dish, cut the cord off gently, pour the sauce over, and garnish with sliced lemon or cucumbers.

To roast a Breast of Veal.

Nick a breast of veal at every joint, and take the blade-bone out. Put in stuffing, sew it up, rub it over with good drippings, and cover it with paper, and put it to the fire for two hours. Keep it at first a good distance from the fire. When done take off the paper, and froth with butter and flour. Have a little butter melted, add some brown gravy, a table-spoonful of lemon pickle, boil the sauce, and pour it over the veal.

To roast a Loin of Veal.

Notch the back bone of the veal, rub it with dripping, and take a piece of white paper and tie it about it. Two hours before dinner put it before a clear fire, basting all the time of roasting. You cannot baste it too much. When done, take off the paper, have a piece of bread toasted, dish the veal upon it, and serve with sauce the same as the last recipe.

To stew a Fillet of Veal.

Have a fillet of veal from eight to ten pounds weight, and take out the bone. Have ready force meat (See *Force Meat*), or plain stuffing, and put it in where the bone was taken out, tie it up neatly with a cord, rub it over with fresh dripping, and put it to the fire. Let it brown for one hour, and baste it well. Put it in a stew-pan, with

two English pints of white stock, draw it to the side of the fire, let it simmer for one hour, turn it over, add a table-spoonful of lemon pickle, and one of ketchup, give it another hour, when it will be done, then take it out and glaze it, but keep it hot. Strain the stock, skim it, mix in a little flour with a table-spoonful of browning, and put it on the fire until it boils up. Dish the veal, cut off the cord, have ready force meat balls, put them round the veal, and pour the sauce over it with sliced cucumber or lemon.

To dress Veal Cutlets.

Cut some slices from the neck of veal, beat up one egg, mince a little parsley, lemon, thyme, and season with white pepper, nutmeg, and salt. Dip the cutlets into it, and strew it over with grated bread crumbs ; brown a piece of butter with flour, and brown the cutlets ; add a tea-cupful of boiling water, cover it up close, and let it stew for half an hour. Put in the juice of half of a lemon, salt, and pepper.

Another way to dress Veal Cutlets.

Cut the slices off a fillet or thick part of the loin of veal, and beat them with the rolling-pin. Beat up an egg, season with white pepper, grated lemon, and salt. Dip in the cutlets, fry them with a piece of butter until done ; add a tea-cupful of gravy, and half a tea-cupful of cream. Shake it over the fire until it becomes hot, put in a few egg balls, dish it round, and put the sauce in the centre, and garnish with sliced lemon.

To cure a Veal Ham.

Take the bones out of a large fillet of veal, rub it over outside and inside with plenty of salt, let it lie for two

days with a weight upon it, pound two pounds of bay salt, one ounce of allspice, and half an ounce of saltpetre ; with this rub the ham every other day, turning it at the same time, and continuing the pressure for three weeks, then cord tightly and hang it up. When you wish to dress it, rub over with lard and make a paste with three pounds of barley-meal or coarse flour, and one pound of dripping, in which roll the ham, put it in a quick oven, and bake for three hours, then take off the paste, and either glaze or brown it.

To make a Shape of Veal.

Take two pounds of the fillet, stew it in a little stock for one hour, along with one pound of lean ham, then take both out ; when cold, trim and cut into thin slices about an inch and a-half long, boil three eggs hard and cut them through the centre, and the white parts into rings, to fill which, have beetroot boiled and cut in slices to the size. Have mixed pickles, such as onions, girkins, etc., and parsley. Take a large tin mould and place the white rings with the beetroot, yolks, and pickles tastefully in the bottom, then put veal, ham, pickles, and eggs alternately until the mould is filled. Have the stock in which the veal was stewed seasoned and reduced to fill the mould. When cold, turn out, and serve for breakfast, luncheon, or supper.

Fricandeau of Veal.

Cut a piece from the fillet of veal, the quantity you want, and lard the top and sides of it. Take a stew-pan that will hold it, put some slices of bacon into the bottom, one English pint of good white stock, two onions, two blades of mace, one carrot, one turnip, some parsley, and one-half of a lemon. Put in the veal, cover it closely,

let it stew gently for three hours, then take out the veal and keep it hot. Strain the sauce, skim off the fat, put it into a small stew-pan, season with white pepper and salt, and reduce it to very little, and add a glass of sherry wine. Have the fricandeau well glazed, and dish it upon stewed pease.

Veal Cake.

Take a pound of cold roast veal, a slice of lean pork-ham, and mince and pound them well together, with one onion, and a tea-cupful of bread crumbs, soaked in a little milk. Beat up two eggs, mix them all together, season with white pepper and salt. Butter the mould and fill it; bake it one hour in a quick oven, turn it out; when cold, cut it in slices, and garnish with parsley.

To mince Veal.

Cut some slices of cold veal, and mince them with a little veal suet, season with white pepper and salt, some nutmeg, and grated lemon. Put it into a sauce-pan with a little white stock, stir it well, but do not let it boil, and let it simmer at the side of the fire till wanted. Add a tea-cupful of cream and serve with poached eggs upon the top (See *Poached Eggs*).

To dress Sweet Breads plain.

Have three or four sweet breads, scald and wash them; boil them for half an hour, then take them out, trim them when cold, and slice them. Beat one egg, season with white pepper and nutmeg, draw them through the egg, and roll them in bread crumbs. Fry them a nice light brown, put them before the fire to drain, keep them hot, have a dish of spinage, boiled or whole rice, place it in the centre of the dish, and the sweet breads around it, or you may dish them upon a napkin.

To dress Sweet Breads another way.

Wash and stew them as in the above. When cold have a white sauce ready (See *White Sauce*.) When it boils put in the sweet breads, keep them hot, put a paste border round the dish, and place the sweet breads in the centre.

To dress Sweet Breads another way.

Blanch as the above. When cold trim them, but do not slice them; lard and stew them in a little soup for half an hour. Take them out and glaze them well, keep them hot, and dish them upon stewed pease or celery sauce.

Veal Olives.

Cut some slices of veal off the thick parts of the fillet, three inches long, and two inches broad. Have ready some force meat (See *Force Meat*), and put a little upon each slice, roll them up neatly with a piece of tape, brown a piece of butter and flour, and brown the olives nicely, add a little boiling water, or stock, if you have it, and the juice of half a lemon. Cover them closely and let them simmer for one hour. Season with white pepper, salt, and a tea-spoonful of lemon pickle, cut off the tape, and dish them hot, and garnish with sliced lemon.

To bone a Calf's Head.

Take a good large head, scald and clean it, taking care not to break the skin, cut up the under part of the head by the windpipe, separate the skin from the cheek bones gently, taking care not to make holes in the skin. Take out the tongue, boil for half an hour, and skin it. Have one pound of sausage meat prepared, the same of veal minced with a quarter of a pound of ham, chesnuts minced

may be added according to taste, season with white pepper, nutmeg, and salt, mix all together with one breakfast-cupful of grated bread, and moisten with two eggs. Place the tongue in the centre, and the stuffing around it, then form the head into its original shape, fasten with a skewer, cord neatly, and fringe the ears with scissors. When you wish to dress it, place it before the fire for an hour, basting it well, then take a piece of butter, and brown with flour in a large sauce-pan, add a little boiling water or stock, then put a small plate in the bottom of the pan, to prevent the head from sticking, lay in the head and stew slowly for two hours. Season with white pepper, ketchup, and a table-spoonful of vinegar. Have a paste border round the dish on which it is going to table, cut off the cord, pour the sauce over, and garnish the forehead with slices of lemon.

To dress Calf's Head.

Scald and clean the head, lay it in water for one hour or two, wash it and put it into a pot with water, skim it when it comes to the boil, let it boil slowly for one hour, then take it out, and be careful not to break the skin. Let the water remain upon the fire to reduce it. When the head is cold, cut the meat off both sides of it, skin the tongue, and take out the brains. Put the bones in the water in which you boiled the head, and boil it until you have reduced the stock to two English pints, then strain it. When the head is wanted, trim it neatly, cut the ears with a pair of scissors in stripes, but do not cut them off. Brush it over with beat eggs, and shake bread crumbs mixed with flour over it. Put a piece of butter in a stew-pan that will hold the head, put in the skin side of the head and brown it well, turn it over, and when the other side is done, add the half of the stock you have strained.

Shake the stew-pan well, and when it boils, cover it close and let it simmer for half an hour. Have ready one dozen of force meat balls (See *Force Meat Balls*), and add them to it. Have the tongue hot and glazed, season with pepper and salt, and a little cayenne, one table-spoonful of browning sauce, and one glass of sherry wine. Have a paste border upon the dish, dish the head with the tongue placed in the centre, and pour the sauce with the force meat balls around it. Send up brain cakes in a separate dish (See *Brain Cakes*). The head can be dressed up in a different manner, by cutting the pieces in two inches square, the tongue split up in two and laid upon the top.

To plain boil a Calf's Head.

Split it up, wash it well, take out the brains, and blanch them for two or three hours. Put on the head in a sauce-pan with water and salt, let it boil for one hour and twenty minutes. Parboil the brains, and rub them through a sieve, have some parsley minced; melt a piece of butter with a little cream, and add to it the brains, parsley, white pepper, and salt. Shake it and make it hot. Dish the head, draw out the bones, skin the tongue, and pour the sauce over it.

P O R K.

To pickle a Leg of Pork.

Pound half an ounce of saltpetre, one pound and a-half of salt, and four ounces of sugar, rub it into the ham, and turn it daily for fourteen days, when it will be ready for use. But if the weather is hot, in place of rubbing it

dry, make a pickle of salt and water, strong enough to carry an egg, and pour it over the pork. When you are going to boil it, wash it with cold water, and put it upon the fire with as much cold water as will cover it. When it boils, skim and draw it to the side of the fire, and let it boil slowly but constantly for two hours. Serve with pease pudding or green pease.

To roast a Leg of Pork.

Have your roast neatly cut,—it should be very young pork ; rub over the skin with salad oil, put a piece of white paper over it, and put it down to roast, at a good distance from the fire, for one hour. Then draw it nearer to the fire, and give it two hours more. Half an hour before dinner, take the paper off, so that it may become a nice brown. When you dish, pour salt and water over it. Serve with apple sauce in a tureen.

To roast a Loin of Pork.

Notch every joint of it, cut the skin in stripes, and rub it over with a bit of butter, and some sage leaves rubbed into a powder. Rub it into the pork before putting it to the fire, it will require two hours' roasting. Serve it up with apple sauce.

To roast a Pig's Head.

Bone it, put in stuffing, the same as used for a *suckling pig*, roll it up, and tie it with a bit of cord. Hang it up before the fire to roast, baste it well, and give it three hours. Serve it up with apple sauce.

To roast a Sucking Pig.

Take a pig three weeks old, stick it above the breast bone. Rub it over with beaten resin, let it lie for a few

minutes, then put it into a pan of scalding water, and when you find that the hair will come off easily, take it out. The hair should come off without a knife ; but if it should not, repeat the scalding. Wash the pig well in cold water, and take out all the entrails. Wash it again in cold water, and dry it thoroughly, outside and inside. Have a stuffing of grated bread, minced suet, one onion, and a bit of sage ; season with pepper and salt, and cayenne, put it into the inside, and sew it up. Have the white of an egg well beat, and brush the pig over with it. Put it to roast at a clear fire ; it will take nearly two hours, have a dish below it to preserve the gravy, and when done, cut off the head and divide it, and take out the brains. Cut the body up the middle. Have a little minced sage, boil a little butter and the gravy which ran from the pig, mix them all together, and make them hot. Dish the pig, and serve the sauce up in a sauce-tureen ; or you may send it to the table whole, by skewering it so as to stand upon its feet, with a roasted apple in its mouth. Serve up with apple sauce.

To cure a Pork Ham.

Pound two ounces of saltpetre, one pound of bay salt, and rub it into the ham daily, until you have rubbed into it all the salt and saltpetre. Lay it into a pickling jar, pour one and a-half pounds of treacle to each ham, turn it every two days, basting them with the liquor for four weeks. Take them out, wash them with cold water, wipe them, and sew them up into a piece of scrim. Smoke them with hardwood and sawdust, or peats. If these instructions are attended to, the hams will keep for years.

POULTRY.

To roast a Turkey.

Have a young cock turkey, singe, pick, and rub it well with a dry cloth ; cut the head over by the shoulder, leaving the skin long in the front of the neck ; cut off the points of the toes, and put the legs into the fire for a minute, and take the upper skin off them ; then draw it, taking care not to break the gall nor the gut ; if properly done, it will not require to be washed ; put in a little salt and pepper into the inside, and put the vent over the rump. Have a stuffing ready, and put it in where the crop was taken out ; sew it up, and put a large skewer through the wing, the under side of the thigh, and the body, to the thigh and wing of the other side ; press down the legs and put another skewer through them, down the side of the vent ; have a piece of tape, put it firmly round the turkey, and fasten it on the point of each of the skewers, to keep the skin of the bird from giving way ; fix a piece of paper upon the breast of the turkey, and put it to roast before the fire for one hour and a-half. When the steam draws towards the fire, it is nearly done ; dredge it with flour, baste it with butter, dish it, and garnish with sausages, and serve the gravy in a sauce-tureen ; have one vegetable flower fixed upon each wing ; or you may have force-meat balls, and pour the gravy over the turkey.

To boil a Turkey.

Having cleaned the turkey nicely, draw and truss it, with the legs drawn in under the skin, and fasten them with a bit of tape round the joints, and tie it round the rump, to prevent the legs from starting. Have a stuffing prepared with a few chopped oysters, and put it in where

the crop was taken out ; sew it up, put the turkey in a pot which will just hold it, with the breast down ; cover it with cold water, add a tea-cupful of milk, skim it when it comes to boil, draw it to the side of the fire, and let it boil slowly ; if the turkey is young, one hour will boil it, but if an old one, it will require two hours. When you dish it, take off the tape, and serve with either oyster, celery, or plain white sauce, with small white turnips and cauliflower.

Another way to truss a Turkey for boiling.

Have a good large turkey, bone it, take a pickled tongue, and boil it for one hour, skin it, trim off all the fat, turn up the point of the tongue, place the tongue into the inside of the turkey, putting the root-end of the tongue in the breast. Have a stuffing of force meat ready, stuff it neatly, and sew it ; run a skewer through the turkey and tongue, to keep the turkey in a proper shape ; tie it into a floured cloth, put it in cold water, and let it boil slowly but constantly for forty-five minutes. Dish it, and serve with white sauce and boiled cauliflower.

Caperatie.

When you have a cold turkey, either roasted or boiled, take off the legs and wings, cut all the meat off the bones, break the bones, put them in an English pint of boiling water, and let it boil until you have reduced it to one-half ; then strain it, mince the meat of the turkey very small, season with white pepper, salt, and nutmeg ; mix a table-spoonful of flour with a tea-cupful of thick cream, and add this to the sauce you strained from the bones ; put it upon the fire, and stir it until it boils ; put in the mince, shake until it becomes hot, and add a table-spoonful of lemon pickle, or hot vinegar ; score the legs and wings of the

turkey, season well with black pepper, cayenne, and salt ; broil over a clear fire until they are thoroughly heated ; dish the mince, which should be very hot, and lay the legs and wings of the turkey upon the top.

To boil Fowls.

Singe and draw the fowls, wash and wipe them, put them upon the fire with cold water, and one tea-cupful of milk ; skim them when they come to the boil ; if a young fowl fifty minutes will do it ; if an old one it will take two hours. Have a boiled tongue, skin and glaze it. Dish your fowls with the tongue in the middle ; have a white sauce ready, add a tea-spoonful of lemon pickle to it ; pour the sauce over the fowls, or you may serve it up in a separate dish and garnish with parsley.

To boil Chickens.

Have small white-skinned chickens, singe and draw them, take out all the picks, but do not wash them much ; put a little pepper and salt in the inside, put the vent over the rump, and turn the wings ; if liked, you may put a little veal stuffing ; sew them up, then put them upon the fire with cold water, and let them boil fifteen minutes ; you should not have them ready long before they are wanted. Dish them upon boiled rice or mushrooms ; have a little white sauce, and pour over the chickens.

To roast a Fowl.

Have a young tender fowl,—an old one will not roast to be good ; clean, singe, cut off the toes, take off the upper skin of the legs, draw, and truss them ; put a little pepper and salt in the inside, press a skewer through the wing and under side of the thigh, through the body, into the thigh and wing of the other side ; take a piece of cord,

put it firmly round the fowl, and fasten at the point of each skewer; put a skewer through each of the legs to keep the skin of the fowl from giving way; fix a piece of paper upon the breast of the fowl, put it before the fire to roast; three-quarters of an hour will roast it; baste well all the time with dripping, and before you dish it shake a little flour on it, a spoonful of butter melted to froth it; dish it and pour a little boiling water and salt over it. Cold roasted fowls and turkeys for supper should be garnished with vegetable flowers, and have a fringe of white and green paper to garnish their feet and legs with.

To roast Chickens.

Chickens are a very good substitute for game, when game cannot be had. Take three or four small chickens, singe and draw them; cut off the points of the toes, scald the upper skin of the legs, put a little stuffing in the breast; sew it up, skewer them as above for roasting, put them to a clear fire, and baste them well with butter while roasting; they will require twenty minutes; dish them and pour a little rich brown gravy over them; serve up with bread sauce in a tureen. Turkey pullets are done in the same way.

To fricassee a Chicken.

Draw and wash a nice chicken, skin and joint it; put it into a stew-pan with an English pint of good stock, and put it on to boil; add the skin and giblets to it; slice one onion, a blade of mace, one sprig of marjoram, a little parsley, and white pepper; let all boil slowly for forty minutes; then strain it, pick out the bits of chickens, skim the sauce, and add two table-spoonfuls of flour, with a tea-cupful of thick cream; mix the sauce and them together, put them upon the fire, and shake till it just boils,

add a table-spoonful of lemon pickle and salt to taste ; if you find it is not thick enough, add the yolk of a beat egg, put in the jointed chicken, let it become hot, but by no means let it boil. Have a paste border round the dish, place the chickens neatly round, and put the sauce in the centre.

To dress a Chicken another way.

Draw, skin, and joint a chicken as the above ; put two slices of bacon in the bottom of a stew-pan ; put in the chicken, cover it with boiling water, boil it slowly for forty minutes, strain it, and pick out the pieces of chicken. Have vegetables prepared of the following,—two heads of celery, cut about one inch in length, one turnip, and one carrot ; cut with a cutter, three small onions whole, put them on to boil in a little soup ; when tender, draw them aside ; an hour before dinner, brown a bit of butter in a small stew-pan, a little flour with it ; skim the stock in which the chicken was boiled ; pour it into the stew-pan with the butter ; shake it till it boils ; pour the water off the vegetables, and put them in the stew-pan, and lay in the pieces of chicken on the top, adding pepper and salt to taste, and a table-spoonful of browning sauce ; cover it close, to keep it hot till wanted. Dish the chicken round the edge of the dish, and the vegetables in the centre.

To dress a cold Chicken.

Cut the chicken in joints, and take off the skin. Beat up two eggs with a table-spoonful of flour, and one ounce of butter ; season with white pepper, nutmeg, and salt. Have plenty of lard in the frying-pan, make it very hot, and put the jointed chicken in amongst the batter. Let them remain until they are a nice brown upon both sides,

put them before the fire a little to drain, and dish them on a napkin and garnish with parsley.

To broil a Chicken.

Singe and pick the chicken, cut it up the back, take out the inside, and truss as for boiling. Flatten it with your hand, put a little salt and pepper in the inside, and lay it on the gridiron on a clear fire, putting the inside of the chicken next the fire. Melt a little butter, take a few feathers, and keep basting it for twenty minutes ; turn it on the other side, and baste it well for ten minutes. Serve it hot with melted butter and minced parsley.

To roast a Goose.

Singe and draw the goose, leaving the skin long enough to turn over the back. Take the upper skin off the feet, turn them round upon the back, and cut off the wings at the first joint. Have some sage, two onions minced, some bread crumbs, pepper, and salt ; mix them all together, and put in the stuffing in the goose. Put the vent over the rump, to keep the stuffing from dropping out ; pass the skewer through the wings and body, and fix a piece of paper over the breast. It will require one hour and a half before a clear fire. Ten minutes before you dish it take off the paper, to let the goose brown. When you dish it, pour a little salt and water over it. Send up apple sauce in a tureen. A duck is dressed in the same manner ; only, one hour's roasting will serve.

To roast a Gosling.

Singe, pick, draw, and truss as above. Instead of onion and sage, have some parsley minced, a tea-cupful of bread crumbs, a bit of butter, pepper, and salt. Put in the

stuffing in the goose, and put the vent over the rump; put a skewer through the wings and body, roll it in a piece of paper, tie with a bit of twine, put it to a clear fire, and baste it occasionally. It will require fifty minutes; take off the paper, let it brown a little, and serve with apple sauce.

To stew a Duck.

Pick, singe, and draw the duck, and put some salt and pepper inside. Have one onion and a small bit of sage minced, and put them in the duck. Hang it before the fire to roast for half an hour. Brown a bit of butter with flour, put the duck into the stew-pan, add boiling water, as much as will nearly cover the duck, and some pepper and salt. Let it stew till the duck is tender. Have two English pints of green pease boiled in salt and water, strain and put them in the stew-pan with the duck, and let them simmer till wanted. Dish the duck and pour the sauce and pease round it. When pease are out of season, onions stewed the same way are a good substitute.

To dress Ducklings.

Pick and singe them clean, cut off the feet and wings by the first joint. Take off the head and neck, and with a sharp knife cut them up the back close by the back bone, take out all the bones, but do not break the skin. Have ready a stuffing of force meat (See *Force Meat*), stuff the legs and wings, and likewise the body, where the bones were taken out. Do not put in too much, as it will be apt to burst. Sew them up the back, then fasten the skin over the neck, and put a small skewer through the body, to keep them in a proper shape. You may either stew or roast them, and serve with stewed pease.

To roast Pigeons.

Singe, pick, and draw them ; keep the feet on, season them with pepper and salt, put a little bit of butter and a small bit of veal stuffing in the insides. Sew them up, put a skewer through the wings and body, fasten the legs with a bit of twine round the rump, making the feet to stick up. Rub them over with butter or dripping, put them to a clear fire, baste well, and in half an hour they will be ready. When you dish them cut off the twine ; serve with toast under and melted butter over them.

To broil Pigeons.

Pick and singe as many pigeons as you require. Cut off the necks and feet; cut them up the backs, take out the insides, truss as for stewing, take out the breast bones, and flatten them. Season with pepper and salt in the inside, and rub them over with butter. Lay them upon the gridiron, with the skin side up ; they will require twenty minutes. Turn them over, add pepper, salt, and butter, and in ten minutes more they will be done. Have ready stewed mushrooms, or plain butter sauce, with minced parsley. Put the sauce upon the dish and lay the pigeons over it.

To stew Pigeons.

Truss six pigeons neatly, with their heads and feet cut off. Put a little pepper and salt inside. Brown four ounces of butter in a stew-pan, shake in flour, and, when it is a nice light brown, put in the pigeons with the breast down. When they are browned, turn them upon the back, add boiling water or stock, and, when they boil, draw them to the side of the fire, cover them close, and let them stew slowly for one hour. Add pepper and salt,

a table-spoonful of ketchup, and one of Chili vinegar. Have the yolks of three hard-boiled eggs, and cut them in two. Dish the pigeons round the dish, and the yolks and sauce in the centre.

Pigeons with Rice.

Pick, singe, and clean six pigeons, and cut them into quarters. Brown four ounces of butter with flour, and put the pigeons in the stew-pan to brown; when they are browned on both sides, add an English pint of stock, two onions minced small, some pepper and salt. Stew the pigeons in this till tender, then take them out, and add a spoonful of lemon pickle or vinegar; boil half a pound of whole rice, place the pigeons upon the dish on which they are to be served, pour the sauce over them, and cover them neatly with the boiled rice. Put a small bit of butter on the top, and some grated cheese, brush it over with a beat egg, and bake it in a slow oven till it be a fine light brown.

PIES.

Pigeon Pie.

Pick, singe, draw, and wash as many pigeons as you require. Cut off the point of the wings, necks, and feet, and truss them as for stewing; put a little pepper and salt in the inside. Season the giblets and put them in the bottom of the pie dish, with one slice of tender beef. Lay the pigeons neatly in the dish, with their breasts up, add black pepper and salt, and put in an English pint of good stock. Boil three or four eggs very hard, take out the yolks, cut them in two, and put them in the dish amongst the pigeons, with a table-spoonful of ketchup,

one of Chili vinegar, and a glass of port wine. Make a paste of half a pound of butter, and one pound of flour : egg the edge of the pie dish, put a border of paste round it, lay the cover on it, and notch it round the edge. Cut a small bit out of the centre of the pie, put in a neat rose, cut out of the paste, and stick into the paste, round the rose, four of the pigeons' feet. With a small knife, draw some flowers upon the top of the pie, brush it over with egg, put it into a quick oven, and, when the paste is done, fold some paper and put it over it. Open the oven door, and let it stew for one hour, when it will be done.

Beef-steak Pie.

Cut the steaks off the rump, or any nice piece of beef, fat and lean together, and beat them a little with a rolling-pin. Mix some pepper and salt together, season the steaks with it, roll them up, and pack them neatly into the dish. If liked, a sliced onion, a table-spoonful of ketchup (a quarter hundred of oysters is a great improvement), with a little cayenne pepper, and a half-pint of good stock or gravy. Cover the pie with a good thick paste as above ; it will require one hour after the paste is done. Paste should be always put into a quick oven, and the door not opened for half an hour at least.

Veal Pie.

Cut into steaks a breast or loin of veal, season them well with white pepper and salt. Put some pieces in the bottom of the pie dish ; have some lean slices of pork ham, cut off the skin, put the slices of pork in the dish ; have two eggs hard boiled, mince them small, shake one half of them above the meat, then add the other pieces of the veal and ham, and the other half of the eggs upon the top. Put in half a pint of stock, and a table-spoonful of

lemon pickle. Put a border of puff paste on the edge of the dish, cover with the same, and put it in a quick oven. It will require one hour after the paste is done.

Mutton Pie.

Cut into chops the shoulder or loin of mutton, and cut off the fat and skin. Season highly with pepper and salt. If liked, add a minced onion. Make a little stock of the trimmings of the mutton, add it to the pie, with a table-spoonful of ketchup, one of hot vinegar, cover it with a good paste, and bake as above.

Chicken Pie.

Pick, singe, and clean the chickens, if very small they may be kept whole, and truss them as for boiling. If large cut them into joints, and season them with pepper, salt, and grated nutmeg. Make a stock of the giblets, boil three eggs hard, mince them, then lay the back and thin parts of the chicken in the bottom of the dish, add some of the minced eggs, and some slices of ham or force-meat balls. Put the best parts of the chickens upon the top, and strew the remainder of the eggs upon it, with plenty of pepper and salt, and a table-spoonful of lemon pickle, add the stock which you made from the giblets, cover it with a puff paste; it will be done in three-quarters of an hour after the paste is ready.

Rabbit Pie.

Wash the rabbits, put them in boiling water, and let them boil for two minutes, then take them out, and when cold, cut them into joints. Brown a piece of butter in a stew-pan, brown the pieces of rabbits on both sides, and lay them in the pie dish, with plenty of pepper and salt. Mince two onions small, and brown them in the stew-

pan where you browned the rabbits, put a little boiling water in it, and when it boils a minute, pour it over the pie, a table-spoonful of hot vinegar, and one of ketchup. Cover the pie with a thick crust; it will require two hours in the oven. When the paste is done, put some folds of paper over it, to keep it from burning.

Hare Pie.

Cut the hare in joints, divide the back into six pieces, and take out the largest bones. Take the thin pieces and ribs of the hare, put them on the fire with a little boiling water, salt, and some Jamaica pepper. Boil it until you have extracted all the strength from the bones, and, when it is reduced to an English pint, strain it. Wash the pieces of hare well in cold water, and dry and season highly with pepper and a little salt. Lay two slices of ham or pickled pork in the bottom of the dish, with the pieces of hare neatly packed, pour in the stock you strained, add a glass of port wine, cover it with a thick paste, and bake two hours in the oven.

Moorfowl Pie.

Pick and clean as many moorfowl as you require, and truss them as chickens are done for boiling. Take the giblets, heads, and necks, put them in a small stew-pan, cover them with boiling water, add salt and Jamaica pepper, or any trimmings of meat of any kind, boil it for an hour and strain it. Mix some pepper and salt, roll a small bit of butter in it, and put a small bit in each bird. Lay them neatly in the dish, with the yolks of three hard-boiled eggs cut in two, put in the stock you strained, add a glass of port wine, cover with a puff paste, and bake it an hour and a half in a quick oven.

Partridge Pie.

Clean and truss as for boiling as many partridges as you require. Take the giblets and trimmings, and put them on with water for stock. Season them with pepper and salt, and a little pounded mace. Lay two slices of pork ham in the bottom of the dish, put in the partridges, pour in the stock you have made, with two table-spoonfuls of lemon pickle, one glass of sherry wine, cover it with puff paste, and bake it an hour and a half in a quick oven.

Venison Pie.

Cut the shoulder or breast into small steaks. Have a seasoning made of the following—some sweet herbs, the grating of a lemon, grated nutmeg, pepper and salt. Mix them all together. Rub the steaks over with the seasoning, and brown them nicely on both sides with butter, and pack them neatly in the pie dish. Have a rich gravy made, fill the pie dish to the top with it, add a glass of port wine, and a table-spoonful of hot vinegar. Put a thick border of paste round the edge of the dish, to keep the gravy from boiling over, cover it with a thick paste, and bake it two hours in a quick oven.

Sheep's Head Pie.

Have a couple of white-faced sheep's heads, the younger they are the better, scald and clean them well, split them up, and lay them in salt and water for a night. Put them in a stew-pan, with as much cold water as will cover them, one turnip, one parsnip, a few onions, and a little salt, put them on and boil them till quite tender, then take out the heads and feet, and add some parsley and sweet herbs. Boil down the soup until you have reduced it to two

English pints, and run it through a sieve. When you are to make the pie, take out all the bones from the heads and feet, trim and cut them in pieces about three inches square, season well with pepper and salt, and two sliced onions ; skim the soup you strained, and fill up the baking dish, add a table-spoonful of ketchup, and two of vinegar, cover it with nice thick paste, and bake it in a quick oven for one hour.

Shepherd's Pie.

Take cold dressed meat of any kind, roast or boiled, slice it, break the bones, and put them on with a little boiling water, and a little salt, boil them until you have extracted all the strength from them, and reduced it to very little, and strain it. Season the sliced meat with pepper and salt, lay it in a baking dish, pour in the sauce you strained, and add a little mushroom ketchup. Have some potatoes boiled and nicely mashed, cover the dish with the potatoes, smooth it on the top with a knife, notch it round the edge and mark it on the top the same as paste. Bake it in an oven, or before the fire, until the potatoes are a nice brown.

Mutton Pies.

Mince a quarter of a pound of beef suet very small, and dissolve in a small stew-pan ; when it boils, pour in half an English pint of sweet milk, let it come to the boil again, then pour through the hair sieve among one pound of flour and a little salt, and work into a smooth dough. Divide in six, and work them up in a round shape with your thumb to the height of three inches, which must be the size of your shape. Form the pie inside by pressing in a baking roller a little smaller than the shape ; fill them with lean mutton, cut them in small bits, well

seasoned with pepper and salt, and pour in a little gravy. Cut out thin covers with the shape in which the pies were formed, and stick on with an egg, brush over with an egg, and bake in a quick oven. During the process, keep the dough warm, in case it should harden and crack while the pies are being formed. Pork pies are made in the same way, only in seasoning add a little sage.

G A M E.

To roast a Pheasant.

Pick and singe it very clean, cut a slit in the back part of the neck, and take out the crop. Leave the head and feet on, draw it, and wipe it, but do not wash it. Turn the head under the wing, put a skewer through the wings and under part of the thigh, through the body, to the thigh and wings of the other side. Twist the feet closely to the body, and fasten them with a skewer. Put it to a clear fire, baste well with butter, and roast for an hour. Dish it and pour rich gravy over it, and send up bread sauce in a tureen. Partridges are dressed in the same way, and toasted bread put under and melted butter poured over them. Half an hour at the fire will serve them.

To roast Grouse.

Pick and draw them, but do not wash them if they will do without. Put some pepper and salt, and a small bit of butter in the inside. Turn the head under the wing, put a skewer through the wing and under part of the thigh, through the body to the thigh and wing of the other side ; twist the feet closely to the body, fasten them with a

skewer, put them to a clear fire, and baste them well with butter. They will require an hour at the fire. A little before dishing shake some flour and a little salt, have some toast ready, about half a slice for every bird, dish them and pour melted butter over them.

Blackcock are dressed in the same way, but served with bread sauce in a sauce-tureen.

To dress a Woodcock.

Pick and singe it clean ; take the bone out of the neck, leaving the skin and head attached to the body. Twist the skin of the neck round the wing, and put the bill through the wing and body instead of a skewer. A woodcock or snipe requires no drawing, as there is nothing in the inside. Put it to a clear fire, baste well with butter, and put a piece of toasted bread under each bird, to catch the trail while they are roasting. A woodcock will require half an hour to roast, a snipe twenty minutes. When wanted, put the toasted bread upon the dish, and pour melted butter over it and the bird, on the toast.

To roast and stuff a Hare.

Skin the hare and clean it, lay it in salt and water for an hour, wash and dry it well. Have a stuffing made of the following :—Parboil the liver and grate it, add a tea-cupful of bread crumbs, three ounces of fat bacon, minced ; season with nutmeg, lemon, thyme, pepper, and salt, and bind it with an egg ; put it into the hare, sew it up, and truss it properly. Cut the under sinews of the hind legs, and bring them up to meet the fore legs, then run a skewer through one of the hind legs, the body, and leg on the other side. Do the same with the fore legs. The head must be skewered back, running a skewer through the

back of the head, and fastening it to the shoulders. Fasten a piece of cord round the body to keep it in its proper shape. Put into the dripping-pan before the fire some salt and water ; put the hare to roast, and baste it with the salt and water until all the blood is out of it. Clean out the dripping-pan, put half a pound of butter in it, and a quart of milk, and keep basting the hare constantly till it is done. It will require nearly one hour at the fire, then froth it with butter, dish it and pour rich gravy over it. Send red-currant jelly in a sauce-tureen.

Another way to roast a Hare plain.

Skin and stuff it with grated bread, minced suet, and parsley, some sweet herbs, one onion minced small, salt and pepper, and one egg. Mix them all together. Stuff and skewer the hare as above, put it down at a clear fire, and baste it well with butter. It will take one hour to roast. Dish it and pour melted butter over it. Send red-currant jelly in a sauce-tureen.

To stew a Hare.

Bone a hare, take all the bones and a bit of beef, and put them in a stew-pan, cover them with boiling water, add a little salt, some sweet herbs, black pepper, and two onions. Stuff the hare with force meat (See *Force Meat*), sew it up, and with small skewers, make the hare the same shape as for roasting. Put it in the stew-pan and let it stew with the bones and seasoning for two hours. When wanted, take out the hare and put it before the fire to keep it hot, strain the soup in which you have stewed the hare, thicken it with browned butter and flour, add a glass of port wine, make it hot, dish the hare and pour the sauce over it.

A Jugged Hare.

Skin and cut up a hare, take out the inside, preserve the blood, cut off the legs by the joints, the head, and neck. Cut up the back on each side of the bone, and take off all the flesh. Lay it aside with the head and joints; wash the bones of the hare with cold water; put the water with the blood in a stew-pan on the fire, and stir it till it boils, then put in the bones, a bit of parsley, some sweet herbs, and cover it up and let it boil slowly for two hours. Strain it, and rub the blood through the sieve with a wooden spoon. Brown a piece of butter with flour in a stew-pan; cut the hare in small pieces and brown it in the stew-pan, add half a dozen of minced onions, brown them a little, pour in the stock which you strained, stir it about a little, let it stew for two hours, taking care it does not burn; add pepper and salt to taste, and a little ketchup. Dish it hot, putting the pieces of hare round the dish, with the sauce, which should be very thick, in the centre.

Minced Hare.

Skin and clean it, cut the flesh off the bones and preserve the blood of the hare. Break the bones of it, put them in a stew-pan, with as much water as will cover them, along with the blood, two or three onions, a bit of parsley, and some whole black pepper. Let it boil slowly for two hours, then strain it, mince the flesh of the hare small, with four ounces of suet; pick out all the skin and parts you cannot mince, brown a piece of butter in a stew-pan with flour, put in the minced hare, stir it with a wooden spoon till it is hot, then pour in the soup which you strained amongst it, and stir it constantly until it boils. Put the cover on, and stew it slowly for an hour. Add pepper and salt to taste. If you find it is not thick

enough, take off the cover and let it boil for a little, to reduce it; add a glass of port wine, and dish it hot. If liked, send poached eggs upon the top (See *Poached Eggs*).

To roast Rabbits.

Truss them for roasting, the same way as a hare, but cut off the ears; stuff them with the following.—mince the liver with a bit of ham or suet, some parsley, and lemon thyme minced, a tea-cupful of bread crumbs, pepper, and salt; mix all together with one egg; put the stuffing in the rabbits, sew them up, and after you have skewered them, fasten them with a piece of cord, to keep them in shape; rub them over with butter or fresh dripping, and put them to roast at a clear fire, basting them well while they are roasting; two will take one hour to roast; if one, three-quarters of an hour will do it. Dish them, and pour over them melted butter, with lemon pickle in it.

You can fricassee a rabbit by jointing it the same as you fricassee a chicken (See *Fricassee Chicken*).

To stew Rabbits with Brown Sauce.

Have a stew-pan with boiling water; put in the rabbits, let them boil for two or three minutes, take them out and wipe them; when they are cold, joint them, and cut the back into small pieces; take a stew-pan and brown four ounces of butter; shake in flour, and when it is a nice light brown, brush the rabbits over with a beaten egg, and brown them upon both sides; have four onions minced, put them in with the rabbits, pour in as much boiling water or stock as will cover them, put on a close cover, and stew them till tender, adding pepper and salt to taste, a table-spoonful of ketchup, and one of vinegar. Dish them hot, and pour the sauce over them. This dish is much improved by boning the rabbits.

Rabbits smothered in Onions.

Take one or two rabbits as you require, wash them well, cut off the feet and ears, truss them, cut the joints, and bring the hind legs forward, and press the fore legs back ; turn the head round upon the shoulder, and fasten a piece of cord round the body ; put them in a stew-pan, with as much boiling water as will cover them, and add one pound of onions cut in four ; put the cover on, and let them stew till the rabbits are tender ; mix a table-spoonful of flour with a tea-cupful of cream, take out the rabbits, and put in the cream, and stir it with a wooden spoon till it boils ; add pepper and salt to taste. Dish the rabbits, and cover them with the sauce mixed with the onions.

A Rabbit Curried.

Wash it well, and cut it in joints ; cut off the ribs, and cut the back in four ; cover it with boiling water, half a dozen onions, a little salt, and let it boil slowly. Put in a table-spoonful of curry powder, mixed with a little cold water, one baking apple, peeled, and cut down ; stew them for one hour, strain through a sieve, pick out the pieces of rabbit with a wooden spoon, rub the curry and onions through the sieve ; brown a bit of butter in a clean stew-pan ; shake in a little flour and brown it a little ; then pour in the soup which you have pressed through the sieve, stir it for a little, add a little more curry powder, and salt to taste ; if you have too much sauce, take off the cover and reduce it to very little. Dish the rabbit round the dish, and the sauce in the centre. Send up plain boiled rice in a separate dish, prepared thus,—take half a pound of whole rice, wash it well, put it in a stew-pan, with plenty of boiling water and salt ; boil it fifteen minutes, pour it on the strainer, run cold water upon it

for a minute, and put it before the fire to dry a little ; take a small stew-pan, put a bit of white paper in the bottom, put in the rice, cover it up, and let it stand till wanted. Before dinner, put it on a hot plate by the side of the fire to make it hot, and send it up in a corner dish.

MADE DISHES AND VEGETABLES.

Force Meat.

Mince very fine the following ingredients :—four ounces of beef suet, the same quantity of dressed veal or beef, a tea-cupful of bread crumbs, one grated nutmeg, pepper and salt, a little minced parsley, a sprig of marjoram minced, or rubbed to a powder, mix all together, and moisten with the beaten yolks of eggs ; roll them up in small balls, and fry them in fresh dripping a light brown, or use it for stuffing.

Force Meat for Fish.

Take the meat of a large haddock, pick out all the small bones, mince it finely with four ounces of beef suet, a tea-cupful of grated bread ; chop a dozen of oysters, with some parsley, a small onion, and season with cayenne pepper and salt ; mix all together, bind it with a beaten egg, roll it into small balls, and fry them a nice light brown.

Plain Stuffing.

Mix four ounces of minced beef suet with a tea-cupful of bread crumbs, minced parsley, a grated lemon, salt and pepper, and bind it with one egg. This stuffing is used for veal and fowls.

Brain Cakes.

Mince two ounces of suet, a little parsley, and sweet marjoram, and some grated bread ; have the brains parboiled, and mix them all together. Season with white pepper, salt, and grated nutmeg, and bind it with one egg ; make them into small round cakes, about half an inch thick, and brown them in the frying-pan with fresh dripping. Put them before the fire upon a sieve to drain before dishing.

Rissoles.

Mince very fine some cold fowl, chicken, or veal ; a little suet, and lean ham ; season with the grating of half a lemon, pepper, and a little salt, and moisten with brown soup. Make a paste of the following,—four ounces of flour, two ounces of lard, a little salt, and moisten with one egg, and a little water to make it a proper stiffness ; roll it out twice, cut it with a round tin cutter five inches wide, egg them round the edge with a brush ; put a little of the mince in the centre of the paste, turn over the paste, and bring the edges together ; press it down, and notch it round the edge, to make it stick. Have the frying-pan with plenty of boiling lard, fry them till a nice light brown, lay them on a sieve before the fire to drain ; keep them hot, and when wanted, dish them upon a napkin, and garnish with parsley.

Ringlets.

Mince a small bit of dressed veal, rabbit, or fowl, and a small bit of dressed ham ; you cannot mince them too small ; season with white pepper and salt, a little nutmeg, a table-spoonful of bread crumbs, beat up the yolk of one egg, and one table-spoonful of white soup ; mix them all

well together, and take four small tin shapes, or three tea-cups, butter them well inside, take a few pickled French beans, cut them in small stripes, cut some slices of lean ham or tongue the same size, and all one length ; stick round the tin or cup one stripe of beans, and one of ham or tongue, alternately, at a small distance from each other ; fill them with the mince, cover them with a piece of clean paper, and set them in a stew-pan with boiling water, two inches deep ; let it boil slowly, taking care that the water does not boil into the cups ; cover them close ; they will require half an hour. Have the dish you are to serve them up on very hot, turn them upside down, and let them stand a little ; have a tea-cupful of cream, a table-spoonful of flour, a little pounded mace, and salt ; stir it until it boils ; draw off the shape, and pour the sauce round the ringlets.

Casserole of Rice.

Wash half a pound of whole rice, melt one quarter of a pound of beef suet, taking care it does not brown, put in the rice in the stew-pan amongst the fat ; add as much water or white stock as will cover it, and a little salt. Let it stew till it gets soft, stirring occasionally, to prevent it from sticking or burning. If you find it too thick, add a little more water ; beat it well till it gets thick and smooth ; let it stand till cold ; butter a plain mould, put in the rice, and cover the mould about one inch thick, and the same thickness round the sides. When it is firm, fill it with mince of any kind, curried rabbit, oysters, or macaroni. One hour before dinner put it into a stew-pan, or steam-pan ; cover it close, and let it remain until you want it. Turn the mould upon the dish, let it stand for five minutes, then draw it off when the casserole will drop out. You may send it as it is, or you may cut off the top, leaving the rice border as deep as you choose ; or if you

want to brown it, beat up an egg with a little fat, brush it over with it, and put it in a quick oven to brown.

Crockets.

Prepare half a pound of rice, as above, only use milk instead of water. When it is very soft and thick, let it stand till cold. Divide it in four, roll each piece between your hands, and form them like a jargonele pear. Dust them over with flour or bread crumbs, brush them with beaten eggs, have plenty of boiling lard in the frying-pan, put them in, and brown them a very light brown, then put them on a sieve before a fire, and cover them with a piece of paper to keep them hot. Have ready a little veal or fowl, a small bit of ham and suet pounded, and season with nutmeg, pepper, salt, a little grated lemon, and a table-spoonful of bread crumbs. Take a small stew-pan and melt a bit of butter, put in the mince, stir and beat it with a wooden spoon, it will be ready in ten minutes. Add a table-spoonful of lemon pickle, and one of water, mix it well together, and keep it hot. When wanted, cut out with a penknife a small bit of the thick ends of the crockets, and take all the rice out of their insides, not to injure their shape. The mince being hot, fill them by the end bit you cut out, brush the inside with egg, and stick it on where it was cut out. Dish them upon a napkin in a corner dish, with the small points towards the centre. Garnish with parsley.

Another way to make Crokets.

Put on in a stew-pan two ounces of the best whole rice, and one ounce of beef suet, in two English pints of water. Let it boil, stirring occasionally, till it becomes very thick, then add about one breakfast-cupful of force meat, break an egg into it, and let it stand till cold. Divide into eight

pieces, form each like a jargonelle pear, dip in egg and bread crumbs and fry in boiling lard, stick a clove into the thick end of each, and a small point of a quill into the other, so as to complete the appearance of the jargonelle. Dish upon a table napkin, with the points meeting in the centre, and garnish with parsley.

To dress Ox Palates.

Get from four to six ox palates, wash them well with salt and water, put them on to boil slowly for one hour, then take them out and skin them, let the water remain, reduce it to half a pint, and strain it. When the palates are cold, trim them neatly, spread them over with force meat or plain stuffing, and roll or tie them with a bit of tape. Brown a piece of butter with flour, brush the palates over with a beaten egg, put them in the stew-pan and brown them, pour in the little stock which you strained, shake them till they boil, and let them simmer till wanted. Before dishing, add a tea-spoonful of ketchup, cut off the tape, place them neatly round the dish, and pour the sauce in the centre.

Pigeon Cutlets.

Clean and parboil one pair of young pigeons, skin and take all the flesh off; mince it small with a slice of fat bacon, add a few bread crumbs, pepper and salt, a small onion pounded, a little minced parsley, moisten all together with an egg. Cut out with a cutlet shape, fry them to a nice light brown on both sides, then stick in the pigeons' feet. Put a tea-cupful of boiled rice in the centre of a corner dish, place them round about it, and garnish with parsley.

Pigeon Loaf.

Make a good forced meat of highly-seasoned veal and ham pounded. Butter a pudding mould, line it round the sides and bottom with the force meat. Have two or three pigeons according to the size of the mould, season them, and stew till about half done. Lay them in neatly, and fill the mould to a level with a little veal or beef rolled up, then cover it with force meat and bake it about half an hour. Turn it out on the dish you mean to serve it on, and cut out an oval piece from the top of the loaf so as to show the pigeons. Make a good brown sauce, pour upon the pigeons, and glaze the sides of the loaf. You may, if you have no pigeons, fill it with beef or veal olives.

Poached Eggs.

Take as many fresh eggs as you require. Have a clean frying-pan full of boiling water, break one egg in a tea-cup, slip it gently into the boiling water, break and slip in another, and so on until you have put in the whole. When the white part is sufficiently done, take them out with an egg slice. Have some toasted bread cut in square bits, lay one egg upon each bit of toast, or upon spinage, minced beef, veal, etc.

Egg Balls.

Boil four eggs for fifteen minutes, take them out and lay them in cold water for ten minutes, then take off the shells and whites, and pound the yolks in a mortar, drop in the white of one egg, beat it up with a spoon, and roll them up into eight small balls.

Buttered Eggs.

Beat up as many fresh eggs as you require, put a piece

of butter in a sauce-pan, shake it one way until it is melted, and add two table-spoonfuls of cream. Put in the beat eggs and stir them constantly until they become thick. Have slices of toasted bread buttered and hot, cut into square pieces, and heap the eggs upon them as high as they will lie, or you may serve them to eat with fish or sausages.

Minced Ham with Eggs.

Take some slices of boiled ham, and mince it very fine ; put a little bit of butter in a stew-pan, a little flour, and brown it a little, then put in the minced ham, with a spoonful of stock, stir it and make it hot. When wanted, dish it and put poached eggs upon the top.

Crab or Lobster Cutlets.

Take one or two of them, as you may require. If alive, put them in boiling water, and boil them for twenty minutes. When cold, take out all the meat, mince it very fine, brown two ounces of butter with flour, and put in the mince. Season with white pepper, cayenne, a tea-spoonful of lemon pickle, and two table-spoonfuls of gravy. Stir it over the fire till it is well mixed and quite hot. If one lobster, beat up one egg, if more, you will require two eggs ; add it to the mince, and stir it a little. Take it off, lay it upon a dish until it is cold, then make them up in the form of lamb cutlets, brush them over with beat yolks of eggs, and shake bread crumbs over them. Have your frying-pan ready, with plenty of boiling drippings, lay them in and fry them, on both sides, a nice light brown. Stick into the narrow end of the cutlet a joint of the small claw. Dish them upon a napkin round the dish, the one above the other, and garnish with a little parsley in the centre.

You can make oyster cutlets the same way, with a small bit of stock in place of the bone.

Another way to make Crab Cutlets.

Have a good crab, put it in boiling water, and let it boil for twenty minutes. When cold, pick out all the meat and mince it with two ounces of marrow, add bread crumbs, cayenne, and salt, drop in an egg and mix well together with a knife. Form the composition in cutlets, cut with a cutlet cutter, let them be about two inches thick, and fry them in boiling lard to a nice light brown. Have one breakfast-cupful of whole boiled rice, put it into a cup, press it down, then turn into the centre of a corner dish, place the cutlets around it with the points uppermost. Into each of the points put a small claw, and garnish with parsley.

Another way to make Lobster Cutlets.

Put on in boiling water a good lobster, and let it boil twenty minutes. When cold, pick out all the meat and mince it with two ounces of marrow, add bread crumbs, cayenne, and salt, drop in an egg, and mix well together with a knife. Roll out this composition about two inches thick, cut into cutlets with a cutlet cutter, and fry in boiling lard to a nice light brown. Have a breakfast-cupful of whole rice boiled, put it into a cup, then turn over into the centre of a corner dish, place the cutlets around it with the points uppermost. Into each of the points put a small claw, and garnish with parsley.

Crab Pies.

Boil three or four crabs, when cold break the claws and pick out all the meat from them, the breast, and the greater part of the inside; mince the meat, and season

with white pepper, salt, a tea-cupful of pounded biscuit, and two ounces of butter. Put it into a sauce-pan, stir it until it is thoroughly heated, add a table-spoonful of hot vinegar and a little cayenne. Have the crab shells washed and wiped, fill them with the mince, and brown them in the oven or before the fire.

Stewed Mushrooms.

Peel off the skin, and cut away the stalks of as many as you require. Brown a piece of butter with flour in a stew pan, add half a pint of good gravy, then put in the mushrooms, season with pepper and salt, put on the cover, and stew them for one hour. If you require to do them with white sauce, peel and cut off the stalks as before, put them on a dish and sprinkle a little salt and vinegar over them, melt a piece of butter, add two table-spoonfuls of white stock, and a little white pepper. Put in the mushrooms, put on the cover close, and let them stew slowly for one hour. Mix a table-spoonful of flour with a tea-cupful of cream, add it to the mushrooms, shake it, but do not stir it. Dish them with slices of toasted bread, or with a paste border or casserole of rice.

Broiled Mushrooms.

Take as many large brown mushrooms as you want, peel and cut off the stalks, and put them upon a gridiron over a slow but clear fire. Let them remain for five minutes, then sprinkle them with salt and a little pepper, and give other ten minutes, but do not turn them. Dish them hot, with the brown side up, and send melted butter with them to table.

Poulet à la mode Française.

Cut out of ham, bread, and fowl or veal, twelve round

cakes, four of each kind, about half an inch thick and two in diameter, and fry them a light brown. Have a sauce made of an English pint of cream, two table-spoonfuls of flour, a little grated nutmeg, and salt ; put it on the fire, and stir till it boils. Arrange the cakes round the corner-dish, one of each kind alternately ; heap the sauce up in the centre, and garnish with parsley.

Huîtres Rôties.

Scald and beard half a hundred of large pandore oysters ; dip them in egg a little beat up, then in fine bread crumbs, and fry them a light brown. Have a cupful of whole rice boiled and thoroughly dried, and turn it into a corner-dish. Lace the oysters on eight silver skewers, and arrange them so as to make all the points meet in the centre on the top of the rice. Garnish with parsley.

Pancreas à la mode Française.

For a corner-dish, parboil four sweetbreads, cut them up the middle, cut off the ends, lard them neatly, and fry them in plenty of boiling lard to a light brown. Cut a slice of loaf-bread one inch thick and five in diameter : vandyke round the edge, and cut a hole in the centre two inches in diameter ; fry this also to a light brown. Have an egg boiled hard, mince the yolk and white separately, and colour the white with a little cochineal. When wanted, put the bread in the centre of the dish, fill the hole with the minced egg, and place the pieces of sweetbreads round the dish. Serve all hot, and garnish with parsley. Pieces of wild fowl or rabbit may be dressed in the same way.

A la Reforme Chops.

Cut out of carrot, turnip, hard-boiled white of eggs,

boiled ham, and green gherkins or French beans, narrow stripes about two inches in length, also a few of a small diamond shape, and parboil the carrot and turnip. Make a sauce of two ounces of butter browned with flour, add one breakfast-cupful of stock, one shred onion, one tablespoonful of spiced vinegar, two of red-currant jelly, and about one dozen of cloves ; stir and let it boil five minutes, then put it through a fine gravy strainer ; return the sauce to the pan, and add to it a few of the cut vegetables, eggs, ham, and pickles, a little cayenne, one tablespoonful of sherry wine, and let it just boil. Have six good mutton chops very neatly trimmed, dip them in egg first and then in a composition of minced ham, parsley, bread crumbs, pepper and salt, and fry them slowly for fifteen minutes. Arrange the chops tastefully in a corner-dish, pour the made sauce into the centre, and strew the remainder of the cut vegetables, eggs, ham, and pickles, on the top, the various colours of which give this dish a beautiful appearance. If wanted for a side dish, you must have ten chops and a paste border round the ashet.

Polignac.

Bone a chicken or young fowl, and put it on in a stew-pan with three ounces of butter ; cover it with a plate and two pounds' weight on it, so as to keep it in the right form, and let it simmer till tender. Have a paste border round the dish on which it is to be served, and within it a wall of boiled whole rice. Pound or mince very fine half a pound of parboiled veal or fowl, with a quarter of ham, a little parsley, marjoram, bread crumbs, pepper and salt ; moisten all together with an egg. From this composition make twenty-four quenelles, dip them in egg and bread crumbs, and fry them a light brown. When frying, shake the pan a little, so as to make them all equally

brown. Have a sauce made of two ounces of butter browned with flour; add to it a little stock, one shred onion, a little parsley, marjoram, grated nutmeg, cayenne, and a few cloves; stir and let it boil five minutes, then put it through a fine gravy strainer. Return the sauce to the pan, and add to it six large oysters or mushrooms, three pickled gherkins cut in small pieces, a little ketchup, and one table-spoonful of sherry wine. Dish the fowl in the centre of the dish, pour the sauce over it, and put the queneles into the wall of rice around the dish. Serve all up as hot as possible.

Oyster Patties.

Scald and beard a quarter of a hundred of oysters, and keep the liquor in which they have been scalded. Knead an ounce of butter into flour, put it into a stew-pan with the liquor, one tea-cupful of cream, the same of finely pounded bread crumbs, add salt and cayenne to taste, put it on the fire and stir till it boils; then cut the oysters in two, and add them; keep hot, but not to boil. Have a small piece of puff paste ready, and roll out about a quarter of an inch thick. For each pattie, cut two cakes with a cutter about three inches in diameter; with a cutter about half that size cut a lid out of one of the cakes, then egg the whole cake, and put the one with the hole in it above it. Bake both cases and lids in a quick oven, put in the meat, cover with the lids, and serve on a table napkin.

Cangeraux.

Take the fish off a cold boiled haddock, or about the same quantity of cod, should you happen to have it beside you, two hard-boiled eggs, a breakfast-cupful of boiled whole rice, and mince it together. Add cayenne and a

little salt ; melt two ounces of butter in a frying-pan, and put it in ; heat all thoroughly, and keep stirring it with a fork, so as to make it light.

Cangeraux another way.

Take the same quantity of fish and boiled whole rice, and mince them together ; add cayenne, one table-spoonful of ketchup, one dessert-spoonful of mustard, and two eggs beat up a little ; melt four ounces of butter in a pan, put it in, and stir till it is thoroughly done.

Savoury Jelly.

Take a hough of ox beef, one foot, a ham bone, a bundle of sweet herbs, one ounce of allspice, and put them in a large stew-pan, with plenty of water, some salt, and let it boil constantly for five or six hours. When the meat has boiled to rags, strain it, put back the meat in the stew-pan, with boiling water, and let boil two or three hours longer, and strain it. Next day skim off the fat of the stock you first strained, and wipe it with a cloth. If you do not require it, you can keep the second stock for soup or other purposes. If you do require it, skim it and put them together. Put it upon the fire in a stew-pan and let it boil without the cover, to reduce it and make it a proper stiffness. Beat the whites of three eggs, add it to the jelly, put in the egg shells, and stir it with the whisk till it boils five minutes, then pour it in the jelly bag and let it run. If it is not clear, pour what has run gently back again into the jelly bag. When it is all run through, put it into a large dish to cool about one inch deep. When you are to garnish with it, cut it in small diamonds, or with a paste cutter, whatever shape you wish ; only make them small. Garnish tongues, turkeys, game, or salads ; or any cold meat for supper.

Fowl and Savoury Jelly.

Take a good young fowl, pick and wash it, cut it up the back and take out all the bones, taking care not to break the skin. Have force meat ready, and put it in the inside of the fowl; put a little of the force meat also in the thighs and wings, and sew it up the back. Make the fowl into its former shape, and run a small skewer through its legs and body. Rub it over with butter, put it down before the fire, and brown it a nice light brown. Have a stew-pan with the bones of the fowl, a slice of bacon, two onions, a little whole white pepper and salt. When this boils, put the fowl into it, cover it closely, and let it stew slowly for one hour, then take out the fowl and glaze it a little on the breast. Take an ounce of gelatine, dissolve it in half an English pint of cold water and half a pint of boiling water, stir it, and run it through a bit of muslin, put it in a clean stew-pan, let it boil, add one quart of very clear savoury jelly, stir it until it just boils, then take it off, and run it through the muslin. Have a large mould, brush it inside with some salad oil, pour savoury jelly into the mould, about two inches deep, and let it stand till it is firm. The fowl being cold, pick out the thread with which it was sewed, put the fowl in the mould with the breast down, and pour in a little more jelly until it has almost covered the legs and wings. Have two eggs boiled hard, take off the shells, divide them in two, place one at each wing, with the top down, and one at each leg in the same way, and put some sprigs of curled parsley round each egg. Pour in more jelly, until you have filled the mould. When it is perfectly cold, you may use it, or it will keep good for a week. When you are to turn it out, run round the edge with a pin, dip your hand in hot water, and rub it upon the outside of the mould, give it a

shake, put the dish upon the top of the mould, and turn it upside down. If it does not drop out, dip a cloth in hot water, wring it, and rub it over the mould, then take it off, and garnish with a little parsley. This dish is sent either to breakfast, lunch, or supper.

You may set a chicken, pigeons, or lobster in this way, only slice the eggs and garnish with small sprigs of box-wood.

Lobster Salad.

Take one or more hen lobsters ; if their spawn is upon the outside, take it off, put the lobsters in boiling water, and let them boil twenty minutes. Put the spawn in a little boiling water, let it boil a minute or two, drain it, and put it before the fire to dry. Have some beetroot boiled, half a pound of onions boiled with their skins on, four eggs boiled hard, some cabbage lettuces cut down and cleaned, three stocks of white celery, cut in slices about one inch in length, and two dozen of radishes. Slice the beetroot and eggs, peel and slice the onions with a paste cutter, make them all one size, break the shells of the lobsters, and cut the toes and tails in slices. Pound the spawn and mince the bits of eggs you cut down, lay the salad and celery upon a dish in a heap. Then build your salad, first laying a bit lobster, then a slice of beetroot, then eggs, a slice of an onion, and so on alternately, till you come to the top of the salad. Garnish the dish round with the radishes, and stick them in between the slices, finish it upon the top with the pounded spawn and minced eggs. Have some savoury jelly cut out like diamonds, and lay it round the dish. Make a salad sauce thus,—take the yolks of two hard-boiled eggs, bruise them in a basin, add a tea-spoonful of mustard, one of sugar, a little salt, a table-spoonful of vinegar, a little salad oil, and two table-

spoonfuls of thick cream, mix all together and pour it over the salad.

Plain Salad.

Take a dozen or so of cabbage lettuces ; wash them, cut them very small, and lay them in water. Have cresses, radishes, celery, etc. Slice the celery and lay them all in water. Before you dish them, lay them in a sieve to drain off the water. Put them into a salad dish, and garnish neatly with radishes and cresses. Send salad sauce in a sauce bottle (see *Salad Sauce*).

A dry Curry.

Take some sweet breads, chicken, or veal, and fry them with a piece of butter ; mince four onions and fry them ; shake two table-spoonfuls of curry powder over them, and put all in a small stew-pan. Wash out the frying-pan with a tea-cupful of boiling water, pouring the contents into the stew-pan amongst the curry. Add a little cayenne and salt, cover it closely, and let it stew till tender. Have the sauce reduced, add a table-spoonful of lemon pickle, and two of cream, stir and let it boil for five minutes. Serve with boiled rice round the dish, and the curry in the centre.

Dry Curry another way.

Mince two onions and two apples very small, brown two ounces of butter in a small stew-pan, add the onions and apples, and brown them well, taking care that they do not burn ; mix a large table-spoonful of curry powder and one of flour, put into the stew-pan, stir constantly, and add one tea-cupful of cream ; have a quarter of a hundred of pandore oysters bearded, and add to the curry, mix well together, and salt to taste. An hour before dinner, butter a round jelly-mould, and press the curry into it. Have

some rice boiled dry, and with it fill four buttered tea-cups, pressing it down so that it may keep the form when turned out. Serve all up in a corner dish, the curry in the centre, and the rice round about, and garnish with parsley.

Potted Veal.

Cut one pound and a half from a fillet of veal, in thin slices, and put it in a stew-pan, with a quart of good white stock, some white pepper whole, the skin of a lemon, and salt, cover it closely, let it stew for three-quarters of an hour, then strain it, and pick out the pieces of veal. Boil three eggs hard, slice them, and have some slices of dressed ham, some pickled beetroot, cut with a paste cutter, and some curled parsley boiled. Take a large mould, wet it with water, trim the veal neatly ; lay some slices in the bottom, some slices of ham, some beetroot, and eggs, with little sprigs of parsley here and there ; then veal, ham, beetroot, eggs, and so on alternately, until you fill up the mould. Then skim the stock which you strained, put it on the fire, make it hot, season it with salt and white pepper, and when it is nearly cold, pour it into the mould to the top. When it is quite cold, it will be firm ; turn it out, and garnish with parsley and sliced beetroot.

Veal Patties.

Take some dressed veal, a small bit of ham, a little parsley, a small sprig of marjoram ; mince and mix them all together, grate a little lemon, nutmeg, salt, and white pepper, and moisten it with some gravy or stock. Put it on the fire till thoroughly heated, then fill the patties, made as follows,—line the pattie pans with puff paste, about half an inch thick, put in a crust of bread, wet the edge of the paste, cut out a piece of the same size with a paste cutter, and put it upon the top. Put them into a

quick oven, and bake them ; then with a knife cut the top and take out the crust of bread, fill them with the meat and put on the top. Dish them on a napkin.

Beef-steak Pudding.

Take one pound of flour, and half a pound of beef suet, mince it very fine ; put them in a basin with a little salt, and mix it with hot water, make it into dough, and roll it out about half an inch thick ; butter a basin, and line it with the paste. Have some steaks cut off a rump of beef, beat them a little with a rolling-pin ; season them with pepper and salt, mince two onions small, mix them with the pepper and salt ; roll up the steaks and pack them neatly in the basin, add a little gravy and a table-spoonful of ketchup, egg the edge of the paste, and fold it over closely. Butter the middle of a pudding-cloth, shake some flour on it, tie it over the mouth of the basin, put it in a pan of boiling water, and boil it three hours. A quarter of an hour before you dish it, take it out of the water, take off the cloth, and turn it on the dish on which you are to send it to table. When wanted, draw off the basin, and the pudding will drop out.

German Carrots.

Take six ordinary-sized Altringham carrots, scrape well, cut down in small pieces about three inches long, put them in boiling water, and boil for twenty minutes. Have a sauce made with one table-spoonful of fine minced parsley boiled in a tea-cupful of good white stock, one onion peeled and stuck full of cloves, two blades of mace, and one tea-spoonful of sugar ; boil all for fifteen minutes, then pick out the onion and the mace, knead a small piece of butter and flour, and add to the stock, shake till it boils, add one table-spoonful of cream, cayenne, and salt to taste.

Drain the carrots, and build them up as high as possible in a corner-dish with the point of a fork ; then pour the hot sauce over them, and garnish with parsley and beetroot.

Fish Quenelles.

Pound half a pound of raw fish in a mortar till very smooth, add to it one tea-cupful of bread crumbs, two ounces of butter, a little white pepper, salt, and two eggs, pound all together till very smooth, and rub through a sieve. From this paste form the quenelles with two dessert-spoons into a shape somewhat similar to an egg, boil them for half an hour, or till they float on the top. If preferred, they may be fried. They make a very pretty corner-dish by placing a boiled one and a fixed one alternately, the one being white and the other brown.

Les Canards qui gobent, or Duck's Goblin.

Have two large chickens, singe and pick them, cut off the heads with the necks, leaving plenty of skin, cut off the feet, leaving about an inch of the leg to form the duck's bill ; cut the skin of the fowl right up the back and down the breast, then take the whole of the skin from one side till you come to the joint above the knee, where leave it attached. Separate the joint and the part which you have skinned, and bone it neatly, put the sides of the skin together, and cut it neatly so as to form the bill of a duck. This do to the other side of the fowl, and the same to the other fowl. Mix some force meat with crumbs of bread and seasoning to taste ; stuff the legs with it, leaving space for it to swell while stewing ; sew it up neatly, put a skewer in below the joint through the stuffing, which mould into the shape of a duck, and cord it to keep it in the form. This do with the other legs, and you complete the dish of four small ducks. Have a stock made from the

bones of the fowls, and in it boil them till tender. While they are undergoing this process, cut a piece of bread quite round, about an inch and a half thick, slightly toast it, then with a small cutter take a piece from the centre, leaving a vacuum, into which put some prepared spinach, place it in the centre of the corner-dish to serve as a receptacle for the food of the ducks. Take the ducks out of the stew-pan, and place them neatly around the receptacle, as if in the act of eating, and pour as much good brown sauce as will set them a-swimming.

Filets de Poulet.

Cut off the wings at the joint, and with them cut neatly a fillet of flesh along the back-bone, under this is another fillet, which take from the bone and ornament with three rows of pickled French beans. The fillet which was joined to the wing, lard with neatly cut pieces of bacon. These fillets may be done in the same pan with the ducks. Have a corner-dish with a layer of boiled whole rice, about an inch thick, round the edge, and a hole in the centre, which fill up with white sauce, and on the top lay the wings in the form of a diamond, and the smaller fillet in the spaces between them.

Potted-Head.

Clean the half of a bullock's head, with one foot, and put them in salt and water for some time, then wash them out of it, cut in pieces, put them in a large stew-pan amongst cold water and a little salt, skim clean as it comes to the boil, let it boil for about six hours, and strain through a sieve. When the stock is quite cold, skim off all the fat, return it to the pan, cut the meat of the head and foot into small pieces, and add it to the stock, taking great care that no small pieces of bone get

in along with it. Season with pepper and salt, let it boil ten or fifteen minutes, and dish in small basins or moulds.

Oatmeal Puddings.

Allow one pound of finely minced beef suet to two pounds of dried oatmeal, four onions minced very small, and pepper and salt to taste. Have the skins thoroughly cleaned, and soaked in salt and water, stuff and tie them, put them in boiling water, pierce them on both sides with a skewer to prevent their breaking, and let them boil for about fifteen minutes with the cover off the pan.

Currant Puddings.

Mix together with one pound and a half of finely minced beef suet, two pounds and a half of grated bread, half a pound of flour, one pound and a half of cleaned currants, three-quarters of a pound of soft sugar, two table-spoonfuls of ground white pepper, three of fine salt, and one grated nutmeg ; with this mixture fill the skins, and boil the same as oatmeal puddings.

A Dish of Curry with Cocoa-Nut.

Have one pound and a half of lean mutton, or veal, or any other meat, cut down into small pieces, put it on in a stew-pan with two ounces of butter, shake over it one dessert-plateful of finely minced onions, cover and let it simmer slowly for one hour, then add the half of a cocoanut grated, with the milk, two table-spoonfuls of dry curry powder, one apple minced ; let it simmer gently for one hour longer, and add salt to taste.

German Potatoes.

Take seven or eight pretty large potatoes all the same size, pare neatly, and cut a thin slice off the stalk end in

order to make them flat, cut another about half an inch thick, and with a vegetable cutter take out the inside of the potatoes, taking care to keep the outside whole ; fill up the holes thus made with minced beef highly seasoned with pepper and salt ; then wet the half-inch slices with an egg, dust with flour, and stick on the parts of the potatoes from which they were cut off ; put them into a stewpan that will just hold them, about half-filled with boiling dripping, and boil them for half an hour. Serve on a table-napkin, and garnish with parsley.

To dress a Vegetable Marrow.

Have an ordinary sized vegetable marrow, skin and cut a small piece out of the side of it, with a tea-spoon take out the seeds gently, fill the space with force meat made of veal or fowl (see *Force Meat*), and fit in the piece again which you cut out. It may either be stewed in a rich sauce, or baked from an hour to an hour and a half. Serve with white sauce, with plenty of lemon pickle in it.

Potato Fritters.

Have grated one tea-cupful of boiled salt tongue, one breakfast-cupful of mashed potatoes, and one table-spoonful of finely pounded bread crumbs, add a little white pepper, grated nutmeg, and salt to taste, drop in an egg, pound all together in a mortar, then rub through a sieve with a wooden spoon, roll out half an inch thick, and cut with a cutter about two inches in diameter into round cakes. Make a composition of grated tongue, minced parsley, bread crumbs, a little white pepper and salt. Brush the fritters over with a beaten egg, then dip them into the composition and fry them in boiling lard to a light brown. Cut a round slice of bread an inch thick and five in diameter, cut a hole in the centre two inches in

diameter, and fry also to light brown. Have an egg boiled hard, mince the yolk and white separately, colour the half of the white with cochineal, then mix together. When the fritters are to be served, put the bread in the centre of the corner-dish, fill the hole with the minced egg, arrange the fritters tastefully around it, and garnish with a little parsley.

V E G E T A B L E S.

To boil Green Peas.

Shell and wash the peas, put them into a stew-pan in plenty of boiling water ; put in salt, a tea-spoonful of pounded loaf-sugar, and boil them twenty minutes, when they will be tender, if young ; if they are old, they will require a longer time. Drain them in a cullender, and dish them immediately. If peas are allowed to stand in the water after being boiled, they lose their colour.

To stew Young Peas and Lettuce.

Take two heads of cabbage lettuce, pick off the outside leaves, and lay them in salt and water for one hour ; cut them down in slices, run cold water upon them, put them in a sauce-pan with a tea-cupful of rich gravy, shake in a little flour, some pepper and salt, a table-spoonful of sugar, one quart of green peas, and let them stew closely covered at the side of the fire, until the peas are soft, and the juice much reduced ; add a little cream, shake the sauce-pan, but do not stir it. Dish it hot into a dish by itself, or under chickens, sweet-breads, or any dressed meat you choose.

To boil Asparagus.

Wash and scrape them well, tie them up in small bundles, cut them all even at the white end, and lay them in cold water; when wanted, put them on in boiling water, with salt, and boil them quickly for fifteen minutes. Have a slice of toasted bread cut in four, and the crusts cut off; dish the asparagus with the tops meeting in the middle of the dish, cut off the strings, and serve with melted butter in a sauce-tureen.

To boil Sea-Kale.

Cut off any part that may be at all green, lay it in cold water, and wash it clean; put it on in boiling water with salt, and boil it quickly for twenty minutes; have a slice of toasted bread in the dish, take out the kale with a fish-slice, and dish it upon the toast, laying it all one way, and pour melted butter over it.

To boil Artichokes.

Cut off the stalks close to the bottom; let them lie in salt and water for two hours, wash them well, put them on in boiling water with salt, and a small bit of potash; boil them constantly for about one hour and a half, when they will be tender if young; if old, they will require another half-hour; take them out of the water with a fork, put them in the dish, and serve with melted butter in a sauce-tureen.

To boil Cauliflower.

Cut them neatly, and lay them one hour or two in salt and water; rinse them in plenty of cold water, put them into boiling water with some salt, and boil them for twenty minutes; they sometimes take half an hour. When you

dish them, take them out of the water with a fork and fish-slice, and lay them in the dish.

To boil Spinach.

Pick it carefully, lay it in water, and when you are to boil it, wash thoroughly in plenty of cold water ; have a pan with boiling water, some salt, and a bit of soda ; put in the spinach, boil it twenty minutes, pour it into a cullender, then run cold water upon it ; when cold, let it stand till the cold water runs from it ; set the drainer in a basin, and with a beater or wooden spoon, beat it perfectly smooth ; put an ounce of butter in a small saucepan, put in the spinach, two table-spoonfuls of cream, a little pepper and salt ; put it on the fire, and stir it till it is very hot. When dished, it is marked in squares with the back of a knife ; if for supper, serve with poached eggs on the top.

To dress Young White Turnips.

Clean and peel them, and boil them in salt and water ; when they are tender, pour melted butter over them ; or they may be stewed in milk, till tender, thickened with cream and flour mixed together. Season with white pepper and salt. Dish them and pour the sauce over them.

To boil French Beans.

Cut off the stalk, and string them, and cut them into very thin slices ; put them into cold water with a little salt ; half an hour before dinner put them in boiling water and salt, boil them quickly for half an hour, drain and dish them immediately ; keep them hot, and do not allow them to lie in the water, as they will lose their green colour. Serve melted butter in a sauce-tureen.

To boil Windsor Beans.

Shell and skin them, put them in boiling water and salt, let them boil till tender, pour the water from them, and serve them with pickled pork or minced parsley and beat butter.

To dress Jerusalem Artichokes.

Clean and pare them, put them in amongst boiling water and milk, with salt, and boil them until they are soft. Pour the water off them, and serve melted butter over them, or mix a table-spoonful of flour with a tea-cupful of cream, season with white pepper and salt, a little nutmeg, and stir it till it boils, then pour it over the artichokes.

To stew Cucumbers.

Skin and slice the quantity of cucumbers you require, and lay them in vinegar and a little salt. Have a pint of gravy, a little parsley and thyme, and a piece of butter rolled in flour, shake it until it boils, and add a table-spoonful of vinegar, drain the cucumbers, and put them in the stew-pan, and let them stew slowly till tender. When you are to serve them, take out the parsley and thyme, add a tea-spoonful of sugar, and make it hot. Dish the cucumbers and pour the sauce over them.

To stew Red Cabbages.

Take off all the outside leaves, slice it as for pickling, put it into a stew-pan with an English pint of good stock, a little pepper and salt, cover it closely, and let it stew one hour, then add two table-spoonfuls of vinegar, let it boil for fifteen minutes, and serve it hot.

To stew Beetroot.

Take an English pint of good gravy, wash one beetroot and scrape it clean, and cut in slices about half an inch thick. Have your gravy boiling with a little salt and pepper in it ; put in the sliced beetroot, cover it close, and let it stew for one hour : add two table-spoonfuls of vinegar, let it stew another half-hour, then dish it neatly, and pour the sauce over it.

To stew Onions with White Sauce.

Peel as many large onions as you require, put them into a sauce-pan, and cover them with white stock, a little white pepper and salt, cover them and let them stew one hour. Mix a small tea-cupful of cream with a table-spoonful of flour ; add this to the onions, shake it well until it boils, and dish the onions with the sauce over them.

If you wish to have them stewed with a brown sauce, brown two ounces of butter, add an English pint of good gravy, with salt and pepper, put in the onions and stew them for one hour. Dish them hot with the sauce over them.

To mash Turnips.

Wash and peel whatever quantity you require ; cut them in four, put them on in boiling water with a little salt, and boil them quickly until they are soft, put them upon the back of a sieve, and with a wooden spoon press them through it. Put a little bit of butter in a stew-pan, put in the turnips, a little white pepper and salt, and stir them until very hot and dry. A little before dishing, put in half a tea-cupful of thick cream, and mix it well. Dish them by themselves or under dressed meats.

To dress a Cucumber to be served with Fish.

Peel and slice the cucumber very thin ; sprinkle the slices with pounded salt and sugar ; let them lie for two hours, and then pour off the juice. Have a little vinegar, a table-spoonful of salad oil, and beat up together, pour it over the cucumber, and sprinkle a little white pepper over it.

P U D D I N G S.**To dress Maccaroni.**

Take six ounces of maccaroni, put it in a stew-pan, cover it over with cold water, let it stand for an hour before you put it on the fire, let it come to the boil, shake it, but do not stir it, set it at the side of the fire, and let it boil slowly till it is soft. When you are going to mix it up, grate a bit of double Glo'ster cheese, take a breakfast-cupful of good cream, have two ounces of sweet butter, kneaded in flour ; put on the cream, butter, and flour, in a clean sauce-pan, until the butter is melted ; pour the water from the maccaroni, put it in amongst the cream, then put it upon the fire and shake it occasionally until very thick. Have a paste border on the dish (see *Paste Border*), add a little salt and mustard, according to taste. Put a little maecaroni in the bottom of the dish, then a little cheese and maccaroni alternately, till you fill the dish, put small bits of butter over the top, and put it in the oven to brown. While it is browning the paste will be done. Take care not to let it be too long done before it is wanted. It should be sent very hot to table.

Pease Pudding.

Take one pound of split pease, a piece of butter, a small bit of soda, tie them up in a cloth, leaving plenty of room for them to swell ; put it in a stew-pan with boiling water, let them boil for two hours, then take them out and rub them through a sieve ; when they are all pressed through put a bit of butter in the stew-pan, a little salt, and white pepper, put it upon the fire, stir them, and if you find it stiff, add a little of the water in which you boiled them. They should be about the thickness of a pudding. Butter a basin and press in the pease to make it a nice shape ; when wanted turn it out in a corner dish by itself, or slice it, and lay it round boiled pork. Pease pudding should always be sent to table with boiled pork.

Suet Dumpling.

Mince half a pound of good beef suet, mix it with one pound of flour, a quarter of a pound of brown sugar, and half an ounce of ground ginger. Beat up four eggs, a tea-cupful of milk, a little salt, and mix them all together. Butter the middle of the cloth, and put a little flour upon it, put it over the mouth of a small basin and put the pudding into it to give it a nice shape ; tie it with a bit of twine, giving it plenty of room, as it swells very much, put it in a pan of boiling water and let it boil three hours.

You can make this suet dumpling another way, by putting in four ounces of currants instead of ginger. This pudding is very much liked and is economical.

Iced Pudding.

Take one quart of good sweet milk or cream, and with a little of it moisten six ounces of rice flour, mix well to-

gether, put on the fire in a stew-pan, and stir till it boils for five minutes. Have the yolks of ten eggs beat up with six ounces of ground sugar, pour the boiling rice amongst it stirring all the time ; put it on the fire again, and let it just come to the boil, then pour into a basin and stir occasionally till cold. Two hours before dinner beat up the whites of ten eggs to a snow, mince two ounces of citron peel very small, mix altogether into the freezer, and add one glass of brandy ; then put it into a bucket of ice, two handfuls of salt, and keep stirring till frozen. Have the mould ornamented with angelica cut like diamonds, and placed among ice, put in the pudding, allowing the iced water to come within two inches of the top, put on the lid, close up the bucket, and keep in a cool place till wanted. Turn out with pretty hot water.

Iced Pudding another way.

Beat up the yolks of eight eggs with three quarters of a pound of sugar ; boil one pint and a half of cream or good sweet milk, pour it in amongst the yolks and sugar, stirring all the time, add a little salt and one pound of pine-apple grated, put it on the fire and stir constantly until it just comes to boil ; have a clean hair sieve over the basin and rub it all through with a wooden spoon. Freeze in the usual way, and put into the mould previously ornamented with angelica, cut to taste.

Iced Pudding another way.

Break ten eggs amongst one pound of ground sugar in a basin or copper pan, and beat up on a stove till quite light ; add one English pint and a half of good sweet milk, and a half of cream, set it on a slow fire, and stir gently till it comes to the boil, then pour into a basin, and stir occasionally till quite cold. Put it into a freezer, and

freeze in the usual way. When you find it becoming stiff, add half a pound of preserved ginger, and pine-apple cut in small pieces, and one glass of brandy, and go on freezing till it is stiff enough. Have a mould ornamented with angelica cut in stars, put in the pudding, cover up, and immerse amongst ice and salt. Let it stand about two hours, and when wanted, turn out in the usual way.

Plain Bread Pudding.

To make a plain bread pudding, grate twelve ounces of loaf-bread and put into a basin ; boil two English pints of good milk, beat up four eggs with a table-spoonful of raw sugar, and one table-spoonful of marmalade. If you are to boil it, have your mould buttered, put it in a stew-pan in boiling water, or in a steam-pan, and steam it for two hours. When wanted, take it out, shake it a little, then turn it out on the dish on which you are to send it to table, and let the mould stand upon it for a little. Make a sauce : beat up the yolk of one egg with a spoonful of sugar and a little cream, stir it till it boils, add a glass of sherry wine to it, take off the mould, pour the sauce round the pudding, and what remains put in a sauce-tureen, or you may serve this pudding with a little plain cream.

Apple Pudding.

Take two pounds of baking apples, pare and core them, put them in a stew-pan with as much water as will cover them, let them stew till soft, and then press them through a sieve. Put in a quarter of a pound of butter, beat up five eggs with half a pound of sugar until it is white ; add the grating and juice of one lemon, mix all together and beat them up a little, then line a dish with puff paste, and put a border round the edge, put in the pudding and

bake it three-quarters of an hour. When done, dust white grated sugar over it.

Yorkshire Pudding.

Take six table-spoonfuls of flour, a tea-spoonful of salt, and mix it with a little cold milk. Have three eggs well beaten, mix them with the flour, boil one English pint of milk, and pour it in amongst the eggs and flour, stirring all the time. Have a square tin pan greased, pour in the butter, and set it upon a gridiron a few minutes, then place it under beef that is roasting, and send it to table; cut in small square pieces.

Amber Pudding.

Take half a pound of fresh butter, half a pound of white sugar, put them in a small sauce-pan, and stir until it comes to boil. Beat up six eggs, yolks and whites separately, mince two ounces of orange-peel; put it in the yolks of the eggs, pour in the butter and sugar, stirring all the time. When it is cold, add the whites of the eggs, then butter a baking dish that will hold the mixture, line it with puff paste, pour in the pudding, cover it with puff paste, bake it in a quick oven for one hour, turn it out and serve with brandy sauce.

Prince of Wales' Pudding.

Take two sponge biscuits, grate them in a basin, and pour one English pint of cream or good sweet milk over them, beat up ten eggs, yolks and whites, melt half a pound of butter with half a pound of sugar, in a sauce-pan, stirring all the time, as it is apt to burn, grate two lemons and press the juice through a sieve, then mix them altogether in a basin. Line the dish with paste, and put a paste border round it, stir the pudding well, pour it into the

dish, put it in the oven immediately, and bake it in a quick oven three-quarters of an hour. Serve this pudding whenever it comes out of the oven, as it falls down if it remains any time.

You can make this pudding much smaller by reducing the ingredients in equal proportions. The above would serve for a large party.

Her Majesty's Pudding.

Pound two ounces of orange-peel with one of blanched bitter almonds ; put it on the fire in a brass pan with an English pint of sweet milk, and stir till it boils five minutes, pour it through a fine drainer in amongst two tea-spoonfuls of arrow-root, previously dissolved in a little cold water ; add an English pint of cream, and stir occasionally till nearly cold. Have a quarter of a pound of ground white sugar beat up with six eggs, adding only one at a time. Mix all together. Butter and ornament a melon mould with a few raisins, pour in the pudding and steam for two hours. Serve with custard and sweet-meats round it.

Moderate Pudding.

Take a breakfast-cupful of beef suet, mince it very fine, and two ounces of bread crumbs, four ounces of currants, half a pound of raisins cleaned, and two ounces of almonds. Beat up four eggs, two table-spoonfuls of raw sugar, half a nutmeg, a little pounded mace, add a little cinnamon. Add these to the eggs, with one tea-cupful of milk. Butter a melon shape, and stick the raisins round it, mix the currants and the remaining part of the raisins with the bread, suet, and half of the almonds ; the other half to be kept to stick upon the outside of the pudding. Add a glass of brandy or rum, put the pudding in the shape,

butter the cover, fix it on, and put it in boiling water. Put a weight upon the top, to keep it from turning over, and let it boil for three hours. When wanted, turn it out ; and place sliced almonds in rows between the raisins. Serve with wine sauce in a tureen.

Bread and Butter Pudding.

Stone half a pound of raisins, wash and dry half a pound of currants, cut some slices of bread very thin, pare off the crusts, and butter them. Butter the shape well, and stick the raisins in rows in the inside of the shape. Put in a slice of bread, the buttered side next the shape ; lay in some raisins and currants, then a slice of bread, then fruit, and so on, alternately, until the shape is three-fourths full. Beat up six eggs with one table-spoonful of sugar, a little lemon juice, grated nutmeg, and cayenne, a little milk and one glass of brandy or rum, mix them well together, and pour into the shape, butter the cover, and boil or steam it for two hours. Serve it with wine sauce in a tureen.

Newcastle Pudding.

Take six ounces of rice flour, six ounces of pounded white sugar, four eggs, a little carbonate of soda, put them all in a small basin, and beat them up with a knife, till very light and white. Have four ounces of sweet butter, beat to a cream, put it into the pudding, and add ten drops of the essence of almonds, beat them all together for about five minutes ; butter a mould, pour in the pudding, butter the cover, and put it on to steam or boil for two hours. When wanted, serve with melted butter and wine.

Plum Pudding.

Stone one pound of raisins, wash and dry a pound of currants, one pound of beef suet minced, and one pound of

bread crumbs, a tea-spoonful of pounded ginger, one of cinnamon, one of salt, one nutmeg grated, two ounces of orange-peel minced, a little cayenne, and two spoonfuls of flour. Mix them all together. Beat four eggs with a table-spoonful of sugar, add a tea-cupful of milk, and one glass of brandy, mix this with the pudding, and if you find it too stiff, add a little more milk. Butter the middle of a pudding-cloth, shake a little flour over it, put the cloth over the top of a basin, put in the pudding, this gives it a round shape, put it in boiling water, and boil it four hours, taking care it does not get off the boil ; add boiling water when it requires it, and send it to table very hot. Serve with wine sauce.

Tapioca Pudding.

Take four ounces of tapioca, cover it with cold water, and let it stand for one hour. Put it on the fire in a stew-pan, with two English pints of milk, stir it till it boils, then draw it to the side of the fire, and let it simmer till it is soft. Beat up four eggs with two table-spoonfuls of sugar, and one of marmalade. Mix them all together, put it in a baking dish, and bake it before the fire or in a slow oven. If you boil this pudding, add six eggs instead of four.

Cabinet Pudding.

Stone four ounces of raisins, butter a shape well, and stick the raisins in rows in the inside. Break two sponge biscuits, six almond biscuits, and pour an English pint of milk over them. Beat up three eggs, mince two ounces of citron, and a tea-spoonful of sugar, a little pounded cinnamon and nutmeg, mix all together, add a glass of brandy, and pour it into the shape. Boil or steam it for one hour, and serve it hot with brandy.

Cocoa-Nut Pudding.

Grate a cocoa-nut on a fine grater. Beat two ounces of butter with four ounces of sugar to a cream, then add one egg and beat for a few minutes, add another, and so on till you have put in four, also the whites of two additional eggs. Have one breakfast-cupful of finely grated bread, soaked in an English pint of boiling milk, mix all together, adding the cocoa-nut, the juice of a lemon, and half a glass of brandy. Butter a melon mould, into which pour the pudding, boil it for two hours, and serve with brandy sauce.

Clear Sauce for Puddings.

Put on in a pan one table-spoonful of arrow-root, the same of sugar, and one breakfast-cupful of cold water, stir and let it boil a minute or so; take it off, and add one glass of wine or brandy. If wanted pink, add a very little cochineal.

Custard Pudding boiled.

Beat up six eggs, yolks and whites, with four ounces of white sugar, and a table-spoonful of the flour of rice. Boil an English pint of good milk, pour it in amongst the eggs, stirring all the time; add some drops of the essence of cinnamon. Butter a shape, pour in the custard, and set it in a stew-pan with boiling water, two or three inches deep. Put on the cover close, and let it boil for half an hour, then draw it aside till wanted. Do not let it boil any more, otherwise it will break when you dish it. Lay the dish upon your mould, and turn it upside down. Let it stand for five minutes, then draw off the mould. Send up melted butter and sugar with a glass of wine.

A Custard Pudding baked.

Beat up six eggs with four ounces of sugar, a table-spoonful of rice flour, a little pounded cinnamon, and nutmeg. Boil an English pint of good milk, and pour it over it, stirring all the time. Border the dish with a bit of paste, pour in the pudding, bake it in the oven for half an hour, and sift loaf-sugar over it.

Whole Rice Pudding.

Wash four ounces of whole rice, put it on in a quart of good milk, boil it until it is quite soft and smooth; if it is too thick, add a little more milk. Beat up four eggs, four ounces of sugar, the grating and juice of a lemon, or a glass of rum. Pour it in a pudding dish, and bake it an hour and a half in a slow oven.

Maccaroni Pudding.

Steep four ounces of maccaroni for one hour; pour the water off and put a quart of good milk to it, and set it on to boil. When it boils, draw it to the side of the fire, and let it simmer until it is soft. Beat up three eggs with a table-spoonful of sugar, and two ounces of melted butter. Add the maccaroni to it, and bake it in a slow oven for one hour.

Aunt Mary's Pudding.

Stone four ounces of raisins, the same of currants washed and dried, a quarter of suet minced, a quarter of apples, a quarter of bread crumbs, and the same of raw sugar. Mix them all together, beat up four eggs, a tea-spoonful of pounded ginger, a little salt, half a nutmeg grated, and one glass of brandy. Butter a shape, put in the pudding, put on the cover, and boil or steam it for two hours. When wanted, turn it out and serve with wine sauce.

Curate Pudding.

Take two eggs, separate yolks and whites, beat up the yolks with a quarter pound of white sugar, beat a quarter pound of sweet butter to a cream, and beat it up with the sugar and eggs for a little. Beat up the whites of eggs to a froth. Have a quarter pound of flour toasted, and sift it in amongst the eggs and butter. Add a little carbonate of soda, and mix in the whites of the eggs gently. Butter four tea-cups and divide the pudding into four; you can either steam them for one hour, or bake them in a moderate oven three-quarters of an hour. When wanted, turn them on the dish, and pour wine sauce round them.

Batter Pudding.

Take half a pound of flour, one English pint of sweet milk, moisten the flour with a little of the milk, boil what remains, and pour it into the flour, stirring it well. Beat four ounces of sugar with two ounces of butter to a cream, with six eggs, adding one at a time. Mix all together, with a little salt, butter a pudding mould with a cover; pour it into it, and set it in a pan of boiling water for two hours.

Marmalade Pudding.

Have two breakfast-cups of bread crumbs, put them in a basin, and pour over them one quart of boiled sweet milk. Cover it closely. Take four ounces of soft sugar, beat it up with one egg for four or five minutes, then add another, and so on till you have added six, by which time the bread will be soft. Mix all together, with two table-spoonfuls of marmalade. Butter a mould and ornament it with raisins; pour in the pudding; boil for two hours, and serve with wine or brandy sauce.

Fig Pudding.

Mince five ounces of beef suet fine, add four ounces of sifted bread crumbs, four ounces of orange-peel cut small, and mix all together. Take eighteen figs and cut them in slices, butter a pudding mould and ornament with them as with raisins. The remainder of the figs are to be mixed in with the other ingredients. Boil an English pint of sweet milk and pour it over them. Beat up a table-spoonful of sugar with four eggs, adding one at a time. Mix all together, adding a few drops of the essence of cinnamon, pour all into the mould, and boil for three hours. Serve with brandy sauce.

Ground-Rice Pudding.

Put a quart of good milk in a stew-pan. Stir in five ounces of ground rice amongst the cold milk, and put it on the fire, stirring it constantly until it boils. Beat up four eggs with a large table-spoonful of sugar, and one of marmalade, mix in the boiled rice amongst it, pour it into the baking dish, and bake it before the fire, or in a slow oven.

Vermicelli Pudding.

Soak in cold water, for one hour, four ounces of vermicelli, pour the water off it, put it in a clean stew-pan with a quart of sweet milk, put it on the fire, shake it till it boils, and draw it aside, until it has taken in the milk. Beat up four eggs, two ounces of sugar, and mince two ounces of lemon-peel, mix them all together, and bake it in a pudding dish. If you are to boil it, it will require six eggs instead of four, put it in a buttered shape, and boil it for two hours.

Carrot Pudding.

Have six good red carrots cleaned and boiled in water, and a little salt ; then lay them in cold water for a few minutes ; then grate one dessert-plateful of the outsides, beat up five eggs with a quarter of a pound of sugar ; add two table-spoonfuls of marmalade. Mix carrots and all together, put into a buttered shape, and steam it for two hours. Serve with a brandy sauce.

Apple Dumpling.

Take a pound of flour, half a pound of beef suet, minced very fine ; put the suet to the flour, add a little salt, pour in a little hot water, and work it into a dough, take it out and lay it upon the table, roll it out, fold it up, roll it out again, about half an inch thick. Butter a quart basin, and line it with the paste. Have as many large apples, pared and cut into four, as will fill the basin, core them and pack them closely in the basin. When half full, put in a handful of brown sugar, and a little pounded cinnamon or ginger, then fill it with apples, add more seasoning and sugar on the top, cover it with the paste, and wet it with an egg at the edge. Butter the middle of a pudding-cloth, shake a little flour upon it, put it over the top of the basin, and tie it firmly, set it in a pan of boiling water, and boil it for two hours. When wanted, take it out and let it stand for ten minutes, turn it upside down, but take care not to break it. Send cream in a sauce-tureen.

Jam Roll.

Take half a pound of flour, four ounces of beef suet, minced small, a little salt, put a little hot water to it, and work it into a paste ; take it out and lay it upon the

table, work it till it is smooth, and roll it out, about ten inches long, and six inches broad ; put preserved gooseberries or black currants, or jam of any kind ; wet the edge of the paste with an egg, roll it up, and press the end of the paste with your finger ; butter a pudding-cloth, shake a little flour over it, put in the roll, and roll the cloth two or three times round it, and tie at each end close to the pudding ; put it in a pan of boiling water, and boil it for two hours. Send it hot with cream in a tureen.

Gooseberry Fowl.

Have a quart of green gooseberries, put them into a brass or copper pan, four ounces of lump sugar, a little water, and let them stew slowly till they are soft ; put them through a sieve, add half an English pint of cream, thick and sour ; beat it up with the gooseberries, with sugar to taste ; put it in a glass dish, or whatever dish you are to send it to table in ; let it stand till cold, take an English pint of sweet cream, put it in a basin with a little sugar, and whisk it to a froth ; with a spoon lay the frothed cream upon the gooseberries ; keep whisking till all the cream is into a froth, and build as high as possible over the gooseberries.

Minced Meat for Pies.

Stone a pound of raisins, wash and dry a pound of currants, mince a pound of beef suet, very fine, and one pound of tender beef, one pound of apples pared and cored ; mince them with the raisins, and mix them all together ; season with half a pound of sugar, one tea-spoonful of salt, a little pounded ginger, and cinnamon, and a tea-spoonful of mixed spices ; mix them all together, put them into a stone jar, press it down with a spoon, pour a

tea-cupful of brandy over it, and tie it up closely with a piece of bladder. You may use this immediately, but it is much improved by keeping for some months. When you are to make a pie, have a puff paste ready, roll it out till it be about half an inch larger than your dish, and half an inch thick ; lay the dish upon the paste, and cut round by the edge of the dish, lay this piece of paste aside ; take the cuttings and fold them together, and roll them the size of your dish ; brush the edge of the dish with egg, and line it with the paste cut neatly round the edge ; then fill it with the minced meat in the jar, pour a glass of brandy over it in the dish, egg it round the edge ; take the paste you laid aside, and put it over the dish ; press them closely together, notch it round the edge with a small knife ; put a flower on the top, cut the paste through when you cut out the flower or leaves, to let the meat appear ; brush over the top with egg, and put it in a quick oven for half an hour. When you send it to table, fold a table-napkin, lay it over the china dish, and put the pie upon it.

Small mince pies are made in pattie pans, the same way as above ; twenty minutes will bake them in a quick oven.

Clear Rice Shape.

Dissolve half a pound of lump sugar in an English pint and a half water ; stir in half a pound of rice flour, put it on the fire, and stir it with a silver spoon constantly till it boils five minutes ; add the white of one egg well beaten, stir, and boil it for one minute, season with ten drops of the essence of bitter almonds ; dip the shape in cold water, put in the rice, let it stand till cold, turn it out, and garnish round with red-currant jelly.

Plain Shape of Rice.

Take two English pints of good sweet milk, stir in half a pound of rice flour, four ounces of sugar, four bay leaves, put it on the fire, and stir it till it boils five minutes ; take it off and draw out the bay leaves, then dip a shape in water, hold a small porridge stick in the centre, and pour in the rice, and let the stick remain until it is quite cold. When you are to serve it, draw out the stick, turn the rice, fill up the hole in the centre with jelly, and put a little cream round it.

Welsh Rabbit.

Take half a pound of Dunlop or Gloucester cheese, cut off the crust of it, take a small frying-pan, put in it half a tea-cupful of strong ale, and when it boils, put in the cheese, and let it boil for a minute or two ; then stir in a tea-spoonful of mustard when it becomes a liquid ; toast a thick slice of bread, cut off the crust, and butter it well, and set it before the fire to keep it hot. When it is wanted, have a dish and cover very hot, put the cheese on the toast, and send it to table immediately.

Custards in Cups.

Mix an English pint of milk, half a pint of cream, one ounce of flour of rice, two ounces of loaf-sugar, and a stick of cinnamon ; beat the yolks and whites of four eggs, put the milk upon the fire, and stir it until it boils ; take out the bits of cinnamon, pour the milk in amongst the eggs, stirring all the time ; add a few drops of the essence of almonds, put it back in the pan, put it on the fire, and stir it till it nearly boils ; take it off and pour it in the basin, give it a stir occasionally till cold, pour it into the cups, and serve with sifted sugar over the top.

Scotch Pancakes.

Beat up four eggs, yolks and whites, with two table-spoonfuls of sugar ; have four table-spoonfuls of flour, and one English pint of sweet milk or cream ; mix a little of the milk with the flour, till it is very smooth ; put in the flour and all the milk amongst the eggs, add a little salt, and mix them well together. Have a clean frying-pan, put a bit of butter in it, and make it hot, stir the batter from the bottom, and fill a tea-cup with it, pour it into the frying-pan, hold it over a slow clear fire, until it fastens ; shake the pan if the cake slip from the edge of the pan, turn it over, and sprinkle a little sugar with a knife. Roll it up and put it upon a hot dish before the fire ; put a bit of butter in the frying-pan, stir the batter, and fill the tea-cup, and go on till you have made all the pancakes. Dish them neatly the long way upon the dish, sift white sugar over them, and serve them hot.

French Pancakes.

Take six eggs, separate the yolks from the whites, beat up the whites upon a dinner-plate to a snow ; take four of the yolks, beat them up with two table-spoonfuls of sugar, two table-spoonfuls of flour, and a small tea-cupful of cream ; mix it all together till very smooth ; add a little salt, and a very little carbonate of soda, put in the whites of the eggs, and mix them gently. Have a very clean frying-pan, put in an ounce of butter ; when it is hot, pour in the whole of the pancake, and hold it in your hand at a good distance from the fire for fifteen minutes ; it will then be fastened, and risen very much ; then hold it before the fire, to brown it nicely. Dish it upon a napkin, put marmalade, or any preserved fruit you choose, upon it, and serve it hot.

bread crumbs, a tea-spoonful of pounded ginger, one of cinnamon, one of salt, one nutmeg grated, two ounces of orange-peel minced, a little cayenne, and two spoonfuls of flour. Mix them all together. Beat four eggs with a table-spoonful of sugar, add a tea-cupful of milk, and one glass of brandy, mix this with the pudding, and if you find it too stiff, add a little more milk. Butter the middle of a pudding-cloth, shake a little flour over it, put the cloth over the top of a basin, put in the pudding, this gives it a round shape, put it in boiling water, and boil it four hours, taking care it does not get off the boil ; add boiling water when it requires it, and send it to table very hot. Serve with wine sauce.

Tapioca Pudding.

Take four ounces of tapioca, cover it with cold water, and let it stand for one hour. Put it on the fire in a stewpan, with two English pints of milk, stir it till it boils, then draw it to the side of the fire, and let it simmer till it is soft. Beat up four eggs with two table-spoonfuls of sugar, and one of marmalade. Mix them all together, put it in a baking dish, and bake it before the fire or in a slow oven. If you boil this pudding, add six eggs instead of four.

Cabinet Pudding.

Stone four ounces of raisins, butter a shape well, and stick the raisins in rows in the inside. Break two sponge biscuits, six almond biscuits, and pour an English pint of milk over them. Beat up three eggs, mince two ounces of citron, and a tea-spoonful of sugar, a little pounded cinnamon and nutmeg, mix all together, add a glass of brandy, and pour it into the shape. Boil or steam it for one hour, and serve it hot with brandy.

Cocoa-Nut Pudding.

Grate a cocoa-nut on a fine grater. Beat two ounces of butter with four ounces of sugar to a cream, then add one egg and beat for a few minutes, add another, and so on till you have put in four, also the whites of two additional eggs. Have one breakfast-cupful of finely grated bread, soaked in an English pint of boiling milk, mix all together, adding the cocoa-nut, the juice of a lemon, and half a glass of brandy. Butter a melon mould, into which pour the pudding, boil it for two hours, and serve with brandy sauce.

Clear Sauce for Puddings.

Put on in a pan one table-spoonful of arrow-root, the same of sugar, and one breakfast-cupful of cold water, stir and let it boil a minute or so; take it off, and add one glass of wine or brandy. If wanted pink, add a very little cochineal.

Custard Pudding boiled.

Beat up six eggs, yolks and whites, with four ounces of white sugar, and a table-spoonful of the flour of rice. Boil an English pint of good milk, pour it in amongst the eggs, stirring all the time; add some drops of the essence of cinnamon. Butter a shape, pour in the custard, and set it in a stew-pan with boiling water, two or three inches deep. Put on the cover close, and let it boil for half an hour, then draw it aside till wanted. Do not let it boil any more, otherwise it will break when you dish it. Lay the dish upon your mould, and turn it upside down. Let it stand for five minutes, then draw off the mould. Send up melted butter and sugar with a glass of wine.

the holes of the apples where the cores were taken out ; have six small bits of linen, put as much of the boiled rice as will entirely cover an apple, and tie it closely, and so on, till you have finished the six. Have a pan of boiling water, put them in, boil them quickly for one hour ; then take off the cloths and dish them on a napkin. Serve with melted butter, sweetened with sugar ; or dish them in a deep dish with custards round them.

Apple Fritters.

Take six middling-sized apples, peel and slice them about half an inch thick. Beat up three eggs with a table-spoonful of sugar, a little salt, and add two table-spoonfuls of flour and two of cream, beat it till it is very smooth and thick, and season it with a few drops of the essence of cinnamon. Have your frying-pan with plenty of boiling lard, then lay a slice of apple in the batter, turn it over, put it into the lard, with as much of the batter as will cover it ; go on until you have finished all the apples, then fry them a nice light brown on both sides ; dish them neatly upon a napkin, and shake pounded sugar over them.

Apple Fritters another way.

Beat up the whites of two eggs till very stiff, mix together two table-spoonfuls of flour, the same of ground white sugar, half a tea-cupful of good milk or cream, and a very little salt ; then stir in the beat-up whites. Have three or four apples peeled, cored, and sliced ; dip them in the batter, and fry them in boiling lard or fresh butter. Drain them on a sieve before the fire ; arrange them on a table-napkin tastefully, and sift white sugar over them.

Curate Pudding.

Take two eggs, separate yolks and whites, beat up the yolks with a quarter pound of white sugar, beat a quarter pound of sweet butter to a cream, and beat it up with the sugar and eggs for a little. Beat up the whites of eggs to a froth. Have a quarter pound of flour toasted, and sift it in amongst the eggs and butter. Add a little carbonate of soda, and mix in the whites of the eggs gently. Butter four tea-cups and divide the pudding into four; you can either steam them for one hour, or bake them in a moderate oven three-quarters of an hour. When wanted, turn them on the dish, and pour wine sauce round them.

Batter Pudding.

Take half a pound of flour, one English pint of sweet milk, moisten the flour with a little of the milk, boil what remains, and pour it into the flour, stirring it well. Beat four ounces of sugar with two ounces of butter to a cream, with six eggs, adding one at a time. Mix all together, with a little salt, butter a pudding mould with a cover; pour it into it, and set it in a pan of boiling water for two hours.

Marmalade Pudding.

Have two breakfast-cups of bread crumbs, put them in a basin, and pour over them one quart of boiled sweet milk. Cover it closely. Take four ounces of soft sugar, beat it up with one egg for four or five minutes, then add another, and so on till you have added six, by which time the bread will be soft. Mix all together, with two table-spoonfuls of marmalade. Butter a mould and ornament it with raisins; pour in the pudding; boil for two hours, and serve with wine or brandy sauce.

Fig Pudding.

Mince five ounces of beef suet fine, add four ounces of sifted bread crumbs, four ounces of orange-peel cut small, and mix all together. Take eighteen figs and cut them in slices, butter a pudding mould and ornament with them as with raisins. The remainder of the figs are to be mixed in with the other ingredients. Boil an English pint of sweet milk and pour it over them. Beat up a table-spoonful of sugar with four eggs, adding one at a time. Mix all together, adding a few drops of the essence of cinnamon, pour all into the mould, and boil for three hours. Serve with brandy sauce.

Ground-Rice Pudding.

Put a quart of good milk in a stew-pan. Stir in five ounces of ground rice amongst the cold milk, and put it on the fire, stirring it constantly until it boils. Beat up four eggs with a large table-spoonful of sugar, and one of marmalade, mix in the boiled rice amongst it, pour it into the baking dish, and bake it before the fire, or in a slow oven.

Vermicelli Pudding.

Soak in cold water, for one hour, four ounces of vermicelli, pour the water off it, put it in a clean stew-pan with a quart of sweet milk, put it on the fire, shake it till it boils, and draw it aside, until it has taken in the milk. Beat up four eggs, two ounces of sugar, and mince two ounces of lemon-peel, mix them all together, and bake it in a pudding dish. If you are to boil it, it will require six eggs instead of four, put it in a buttered shape, and boil it for two hours.

Carrot Pudding.

Have six good red carrots cleaned and boiled in water, and a little salt ; then lay them in cold water for a few minutes ; then grate one dessert-plateful of the outsides, beat up five eggs with a quarter of a pound of sugar ; add two table-spoonfuls of marmalade. Mix carrots and all together, put into a buttered shape, and steam it for two hours. Serve with a brandy sauce.

Apple Dumpling.

Take a pound of flour, half a pound of beef suet, minced very fine ; put the suet to the flour, add a little salt, pour in a little hot water, and work it into a dough, take it out and lay it upon the table, roll it out, fold it up, roll it out again, about half an inch thick. Butter a quart basin, and line it with the paste. Have as many large apples, pared and cut into four, as will fill the basin, core them and pack them closely in the basin. When half full, put in a handful of brown sugar, and a little pounded cinnamon or ginger, then fill it with apples, add more seasoning and sugar on the top, cover it with the paste, and wet it with an egg at the edge. Butter the middle of a pudding-cloth, shake a little flour upon it, put it over the top of the basin, and tie it firmly, set it in a pan of boiling water, and boil it for two hours. When wanted, take it out and let it stand for ten minutes, turn it upside down, but take care not to break it. Send cream in a sauce-tureen.

Jam Roll.

Take half a pound of flour, four ounces of beef suet, minced small, a little salt, put a little hot water to it, and work it into a paste ; take it out and lay it upon the

and a little cold water. Let them stew slowly till quite soft, then rub them through a sieve, adding a little of the juice of lemon and more sugar if they require it. Have a piece of puff paste ready, about a quarter of an inch thick ; have a paste cutter, cut out one dozen and a half of flowers with it, cut them in two, fold the cuttings together, and roll them out the size of the dish. Line the dish, cut it neatly round the edge, brush over the edge of the paste with eggs, and lay the cut flowers round it, with the cut side next the dish, the one a little above the other, and so on till you go round the dish, then fill it with the stewed apples, with a knife make them smooth on the top. Cut out some flowers, lay them in a regular form on the top, with a large one in the centre ; brush it over with egg, put it in a quick oven, half an hour will bake it. Serve it with a little grated sugar over it.

Another way to make an Apple Tart.

Prepare the apples as the above, have a piece of puff paste ready, fully a quarter of an inch thick, lay the dish in which you are to make the tart on the paste, cut it round the edge of the dish with a knife, to make it the same size. Take off the dish, and, with a round cutter, four inches wide, cut a piece out of the centre of the paste. Lay the cover aside, and take the cutting and roll it out the size of the dish, line it and cut it neatly round the edge, fill it with the apples and heap them in the centre. Take a small bit of paste and a little flour with water, work it with your hands till very tough, roll it into small straws between your hands, lay them over the centre of the dish, closely together, crossing them. Egg the edge of your paste, and lay on the cover, nick it round the edge, draw some small flower on the cover, and bake it half an hour in a quick oven.

A German Flummery of Currants.

Have two English pints of the juice of raspberries, red and black currants, squeeze them all together; add three-quarters of a pound of lump sugar, and stir in six ounces of rice flour. Put it on the fire, and stir it till it boils five minutes. Dip a mould in cold water, pour in the flummery, and let it stand till cold, then turn it out and pour a little cream round it.

Meringle Pudding.

Line a large dish with puff paste, put a deep border round the edge and bake it. Take three pounds of apples, pare, cut in four, and core; put one pound of loaf-sugar into a brass pan, with an English pint of water, when it boils add the apples; let them boil gently till soft, but not to break, then take out with a spoon and place into the paste dish, building them high towards the centre, then take one pound of ground loaf-sugar, beat up with the whites of four eggs and one table-spoonful of vinegar for about ten minutes; when the apples in the dish are cold, pour it over so as to cover entirely, put it in the oven and brown a very little. Have some icing made, and with the spout draw a star in the centre; place figures to taste round about it, and when stiff, fill up the spaces between with various kinds of jelly, such as red-currant, apple, etc. etc.; place small bunches of spun sugar round the edge, sifting white sugar on one bunch, and pink on the other alternately.

Windsor Castle Pudding.

Boil two ounces of whole rice till quite soft, then rub through a hair sieve; stew six large baking apples till soft, put into the sieve, and let the water run from them, then

rub through and mix with the rice along with six ounces of soft sugar. Separate the yolks from whites of six eggs, beat the whites to a snow, and mix gently with the apples, pour it into a buttered dish, and steam for one hour, turn it out, and have a custard made of the yolks, and pour over it. This pudding may be baked with a paste border round about, with the custard put in the same way.

Soufflé of White Wine.

Take half an English pint of white wine, put in a quarter of a pound of lump sugar, two table-spoonfuls of the flour of rice, and, when the sugar is dissolved, stir in the rice. Put it on the fire, stir it constantly till it boils ; when thick and smooth, pour it into a small basin. Add a little of the essence of cinnamon to it when it is cold. Separate six eggs, the yolks from the whites, beat the whites to a snow, beat the yolks with a table-spoonful of white sugar, put the yolks in the wine and mix them well. Half an hour before dinner, add the whites and mix them gently. Have a paste border round your dish, put the soufflé upon it, and heap it in the centre like a pyramid, put it in a quick oven ; it will take from twenty to thirty minutes.

Soufflé of Oranges.

Take three pounds of sweet oranges and rub them well with a clean cloth. Have half a pound of white sugar, grate the rind of the oranges with the sugar, put them in a basin, press the juice of the oranges through a sieve, and mix the juice and the sugar. Separate twelve eggs, the yolks from the whites ; beat up the yolks in a basin, mix two table-spoonfuls of flour with a small tea-cupful of cream, add them to the yolks, and beat them up a little. Beat up the whites to a snow, then mix the yolks with the juice of the oranges. Have a clean frying-pan with two

ounces of sweet butter hot but not brown, pour in the mixture and stir it constantly with a wooden spoon over a clear fire. When it is all fastened, heap it up on the middle of the dish in which it is going to the table; build the whites of the eggs on the top of it, and keep it very high in the centre. Have pounded loaf-sugar in your dredge box, and shake the sugar thickly over it. Put in a quick oven, and brown it a little. The moment you take it out of the oven send it to table.

Apple Soufflé.

Take three pounds of baking apples, peel and cut them in four, and take out the cores, put them on in a brass pan, with four ounces of sugar and a tea-cupful of water, cover them and stew them till they are soft, then press them through a sieve. Separate the yolks from the whites of ten eggs, beat up the yolks in a basin, with four ounces of loaf-sugar; boil an English pint of new milk, and pour it in amongst the yolks, stirring all the time. Butter a basin, pour in the custard, and set the basin in a stew-pan, with a little boiling water; cover it closely and let it steam till it gets firm. Beat up the whites of the eggs to a snow. Half an hour before dinner make the apples hot, dish them on the middle of the dish, and lay the custard over the apples, sprinkle a little pounded cinnamon over them, with a spoon, lay the whites of the eggs upon the top of the custard in heaps, to look rough, and build them high in the centre. Sprinkle a good deal of pounded sugar over the top, and put it in a quick oven a few minutes to brown. Serve it up hot.

Ornamented Soufflé.

Make an open tart of any kind of fruit or preserves; beat up the whites of six eggs till very stiff, shake in six

ounces of ground sugar, and with a pallet knife lay it gently on the top of the fruit, within the paste border, sift a little sugar over it, and put it in the oven till it becomes a very light brown. With a pipe squirt through red-currant jelly, making ornaments on the top; have another pipe with icing, and with it draw flowers between the jelly.

Cheese Soufflé.

Grate eight ounces of Stilton cheese, beat up the yolks of six eggs with a table-spoonful of sugar and four ounces of butter till very light; add one table-spoonful of made mustard, a little cayenne and salt, two table-spoonfuls of ketchup, and a tea-cupful of very fine bread crumbs. Beat up the whites of six eggs to a snow, and mix them in along with the grated cheese. Have a tin shape buttered that will hold it easily, for it rises very much, and pour in the soufflé. Just when you are dishing your dinner, put it in a quick oven, and let it remain until you are to send it to table. Serve on a table-napkin, ornamented with frilled paper.

Puff Paste.

To one pound of flour take one pound of butter; if fresh butter, put in a little salt amongst the flour; pour in water, and work up the flour with your hand to a dough. Take it out and lay it upon the table or on a marble slab, knead it till smooth, and divide it in two, roll one piece out, then make it round and lay it aside. Roll out the other piece of dough the same size, and take the butter and roll it out the same size, lay it in between the two pieces of dough, press it round the edge with your fingers, to prevent the butter from bursting out, put a little flour under and over it, and roll it out lightly, as broad as you can make it. Fold the four sides in the centre, double it over

and then roll it out again. Fold it once more, and roll it out a third time, when it is ready for any purpose. Paste should always be put in a quick oven when it is ready, if it has to stand for any time, cover it up to keep it from the air. You may bake paste in winter anywhere, but in summer, when the weather is hot, you should bake it in as cool a place as possible. Common paste for meat pies is made exactly the same way as the above, but only half a pound of butter to one pound of flour.

Puff Paste another way.

Take equal weight of butter and flour, cut the butter in small pieces, and mix freely and lightly with the flour, and as much cold water as will make it a nice soft dough, handling it as little as possible. Roll out to a large sheet, dusting it now and then with a little flour, to prevent it from sticking either to the table or rolling-pin. Give it six folds, roll out again, then five folds, when it is finished. It is much improved by keeping in a cool place for some time.

Puff Paste another way.

Rub four ounces of butter freely into one pound of flour, mix it with as much cold water as will make it a nice soft dough, roll it out, give it five or six folds, then roll it out again to a large sheet, and on one side of it spread twelve ounces of butter ; cut into small pieces, fold the other side over it, and press it round the edge, then roll it out again and fold it six times. Put it in a cool place to firm for about half an hour, then roll it out again, and give it four folds, when it will be finished. German, French, and American are the best kinds of flour for making paste.

Rich French Paste.

Rub four ounces of salt butter into one pound of flour, then take twelve ounces of fresh butter, cut it into small pieces, and mix with the flour, being careful to rub it as little as possible with the hands. Make a circle in the middle of the flour, and into it put the whites of two eggs, three ounces of ground sugar, and nearly an English pint of cold water; mix the water, eggs, and sugar together, then draw in the flour and butter, and mix all up freely and lightly; roll it out to a large sheet, dusting it occasionally with flour, to prevent it from sticking to the table or rolling-pin, fold it six times, roll it out again, give it other four folds, and put it in a cool place to firm it for about half an hour. This pastry is generally used for fancy dishes, built up with barley sugar, and covered with spun sugar, in various styles, according to taste.

Paste for Mutton or Raised Pies.

Put two pounds of flour with one table-spoonful of salt on the table, make a circle in the middle of the flour, and into it put six ounces of butter or lard cut into small pieces, then pour over the butter rather more than an English pint of boiling water; mix the water with the butter till quite dissolved, then knead it all together till it is very stiff and smooth, adding a little flour occasionally. This is a nice paste for raised French pies or venison pasties. If salt butter is used, you do not require to put salt amongst the flour.

Paste for covering Veal or Beef-steak Pies.

Cut half a pound of butter into small pieces and mix it with one pound of flour, make a circle in the middle and pour in nearly an English pint of cold water, mix it lightly

with the butter and flour, taking care to handle it as little as possible. Roll it out to a large sheet, fold it six times, and roll it out again, dusting it occasionally with flour, give it other five folds, and put it in a cool place to firm for half an hour. This quantity will cover a large dish. Banffshire or north-country butter is the best for this kind of paste.

Paste for Dumplings.

Take half a pound of beef suet, finely minced, one pound of flour, a little salt, and mix it with cold water. Work it with your hand till it is all wet, then take it and roll it out upon the table ; fold it up, and roll it a second time, when it will be ready for use. This paste answers for any kind of boiled fruit pudding.

Sweet Paste.

Take a pound of flour and six ounces of white sugar, beat up the whites of two eggs, and mix them all together with cold water ; knead it well with your hand until it is smooth, divide it into two, and roll out each piece a quarter of an inch thick. Take half a pound of fresh butter, roll it out the size of the pieces of paste, lay it in between them, dust your rolling-pin with flour, press it round the edges with your finger to prevent the butter from bursting out, roll it out gently, as broad as you can make it, fold up the four sides in the centre, double it over, dust your roller with flour, roll it out again and give it one fold, and roll it out a third time, when it will be ready for any purpose.

Sweet Paste another way.

For gooseberry, rhubarb tarts, etc., rub six ounces of butter and three ounces of sugar into one pound of flour,

make it into a dough with cold water, and either roll it or knead it till smooth and pretty stiff, dusting flour on it occasionally, to keep it from sticking to the hands or table.

To make Tartlets.

Take a piece of puff or sweet paste, roll it out about a quarter of an inch thick ; have a paste cutter a size larger than your pattie pans ; cut out a piece of paste, put it into the pans and press it down ; put in some small bits of bread, press it down at the bottom but not at the sides ; put them in a quick oven ; when they are a light brown they are done ; take out the piece of bread and fill them with jam or jelly.

Rice Paste.

Take half a pound of rice flour, rub in a quarter of a pound of fresh butter, and one ounce of sugar ; mix it up with cold water ; roll it out and dust it with flour ; roll out another quarter of a pound of sweet butter, put it inside and fold it up ; roll and fold it three times ; dust with white flour, cover your tart or pie, and glaze on the top with eggs. This does not require a very quick oven. It should be used hot, and on the day it is baked.

To make a Tart of Whole Apples.

Have a paste case made of puff paste ; then peel and core twelve apples all one size, put them in a syrup made of half a pound of sugar and two English pints of water, add a little essence of ginger, let them boil slowly till soft, but not to break ; then take them out, and arrange tastefully into the case. Reduce the syrup into a small quantity, and pour over them. Sprinkle colouring sugar on the top of each apple, or cover with a sugar frame ; and

put a small piece of orange-peel into the hole on the top of each apple.

Apple Loaf.

Take a pound and a half of apples all one size, pare and cut in four and take out the core. Put them in a stewpan with four ounces of fresh butter and half a pound of sugar. Let them stew slowly till soft, but not to break them. Take them out with a spoon and lay them on a sieve that the syrup may run from them. When cold, season with a little marmalade and cinnamon. Butter a pudding-mould well; with thin slices of bread or finger biscuit line the sides and bottom of the mould, lay the apples in neatly, cover with slices of bread buttered on both sides, brush over with an egg, and bake in a moderate oven three-quarters of an hour. Turn it out and serve with melted butter and a glass of wine.

CREAMS AND JELLIES.

Calf Feet Jelly.

Take four calves' feet, one ox foot, clean and wash well. Cut them up, put them in a clean soup pot, with plenty of water, and put them on the fire to boil. Skim it well when it comes to the boil; let them all boil to rags, run it through a sieve, and let it stand till perfectly cold. When you are to make the jelly, skim off all the fat of the stock, then lay a piece of blotting paper or a wet cloth to take off every particle of fat. If you find the stock too soft, add a little isinglass to it. This quantity of stock

will make two quarts of jelly. For one quart of jelly, add the following :— put the half of the stock in a brass pan ; have two lemons, and pare the rind very thin ; squeeze in the juice of the two, half an ounce of bark cinnamon, half a pound of loaf-sugar, and a few cloves. Beat up the whites of six eggs, put them in a pan, break the shells, add them also. Put it on a clear fire, shake it, but do not stir it, and let it boil slowly ten minutes. Take it off and add half a bottle of sherry wine, and put it on the fire to make it hot, but do not let it boil. Have the jelly bag in hot water, wring it out as hot as your hands can bear it, fix it to the jelly stand, pour in the jelly and let it run into a basin. Return it again into the bag and let it run till clear. If you find it is not so transparent as you would like, put it in the brass pan, beat up the whites of two eggs, put it on the fire, throw in the shells into the pan, and let it just boil, then pour it into the jelly bag, and let it run till all the jelly is run out of the bag. The jelly stands should be kept near the fire and covered over with a folded table-cloth. If you wish to make the jelly dark, add a glass of brandy ; or colour it by adding a few drops of cochineal. Wet a mould with cold water, fill it ; when you are to turn it out, dip it in lukewarm water, let a little go inside the shape, shake and toss it from side to side, pour off the water, put the glass upon the top of the mould, turn it up, and let it stand for some time, before you draw off the mould.

To make a Shape of Jelly with Gelatine.

Dissolve one ounce and a half of gelatine in half an English pint of cold water for fifteen minutes ; then add one pint of boiling water, put it into the brass pan, beat up two eggs with the shells, the rind and juice of one lemon, half an ounce of whole cinnamon, half a pound of

loaf-sugar, eighteen cloves, and a small pinch of hay saffron, previously soaked in warm water. Put all on the fire, stirring it gently, till it boils five minutes, then add one gill of sherry wine, and let it come to the boil again, then pour into the flannel bag and return it until clear.

Sponge Jelly.

For a whole shape, take half a shape of solid jelly, melt it and let it stand till cold but not set ; whisk it up till spongy and very light, and pour it into a mould. When wanted, turn out into a crystal dish.

Silver Jelly.

To make one shape, dissolve a ninepenny package of gelatine in a quart of water ; put it on the fire in a brass pan, with ten ounces of loaf-sugar, a few drops of the essence of cinnamon, the juice of four lemons, and the whites and shells of six eggs a little beat up ; stir till it boils, then add two wine glasses of milk punch, and run through the jelly bag ; if not quite clear, return it to the pan with the whites and shells of two eggs, stir gently till it boils, and pour again through the jelly bag. When cold, but not set, pour into a jelly mould, and turn into a crystal dish.

Venus Pudding.

Line a melon mould with calf-feet jelly—this is done by pouring in some jelly first, and then put a small oval plain mould or basin, within about an inch of the bottom of the melon mould, so as to form a space for the pudding to be poured in afterwards. Let the jelly come nearly to the top of the melon mould. After the smaller one is put in, make a blancmange of somewhat less than half a six-penny package of gelatine soaked in cold water, boil half

an English pint of sweet milk, the same of cream, and two ounces of fine sugar. When it boils, pour it over the gelatine, and stir occasionally till cold, but not set, add six drops of the essence of ratifa, and eight of the essence of cinnamon. Draw out the shape you placed in the melon mould, it being understood that the jelly is set before it is done. It will come out quite easily by pouring within the smaller mould a little lukewarm water, then put in a few preserved cherries, or small pieces of preserved ginger, with a little of the blancmange, let it set, then the preserved fruit again, and so on alternately, till you come to the top ; over which pour some calf-feet jelly. Let it set, and turn out into a crystal dish, in the same way as a jelly.

To make a Casserole of Prunes.

Take a pound and a half of prunes, put them into a brass pan, cover with cold water, put them on the fire, and let them boil for a minute. Take them off, put them into a sieve, and run cold water on them, then open up and extract the stones, which break, take out the kernels and blanch in boiling water for a minute, then take off the brown skin. Dissolve half an ounce of gelatine in an English pint of cold water ; put it into a brass pan, with four ounces of sugar, let it boil five minutes, colour with cochineal, and season with a few drops of essence of ratifa. Place the prunes, with a kernel on the outside of each, neatly into a casserole mould, and pour in the liquid. When set, turn out into a crystal dish, and fill the centre of the shape with switched cream, on the top of which scatter a little pink sugar.

To make a Casserole of Apples.

Dissolve a sixpenny package of gelatine in an English

pint of cold water, add three-quarters of a pound of sugar, put it in a brass pan, and let it boil for five minutes, taking care not to let it burn. Have one pound and a half of apples, pare, and cut each in four, put them in the liquor, and boil till soft, but not broken. Add a little essence of ginger while boiling, then take out the apples and place them in a casserole mould, colour the liquid with cochineal, and pour over them. When set, turn out into a crystal dish, fill the hole in the centre with switched cream, and on the top scatter a little pink sugar.

To make a Casserole of Oranges.

Dissolve a sixpenny package of gelatine in an English pint of cold water, put it on in a brass pan with twelve ounces of sugar, and let it boil five minutes, taking care not to let it burn. Have six or eight large St. Michael oranges, peel and separate all the quarters, add to the liquid and let them boil ten minutes. Take them out, and when cold place them into a casserole shape, reduce the liquid, just to fill the mould, and pour it in. When set, turn out into a crystal dish, fill the hole in the centre with switched cream, and on the top scatter a little pink sugar.

Blancmange.

Take a quart of calf's-feet stock, or half an ounce of isinglass. Dissolve it in a quart of warm milk, and add an English pint of good thick cream, six ounces of lump sugar, a stick of cinnamon, four bay leaves, one dozen of bitter and two dozen of sweet almonds, blanched and sliced, a few drops of the essence of almonds will answer as well. Put it on a clear fire and let it boil for five minutes ; then run it through a piece of muslin into a basin, stirring occasionally till it is cold. Wet a mould

with water, and fill it ; when you are to turn it out, follow the directions above.

Blancmange Eggs.

Have six small eggs, make a small round hole in the end, and let the whole inside drop out. Put in a little cold water and wash them out ; have a small filler, fix the egg shells in a dish amongst salt, and fill the eggs with the blancmange. When you are to serve them, break the shells, taking care not to injure the blancmange. You may put them in a glass dish by themselves, or put them round a shape of jelly. The proper way to dish them, is to have the form of a bird's nest made of calf-feet jelly ; proceed as follows :—Take a china quart basin, wet it with cold water, fill it half full of calf-feet jelly, hold a small basin within an inch of the bottom, and fix it so as to remain until the jelly is cold and set. When you are to send it to the table, draw out the small basin, run a pin round the jelly, and edge of the large basin, do not shake it, turn it over upon a flat dish. Take a cloth wrung out of cold water, lay it over the basin for a minute, then take off the basin, put the glass dish on the jelly, turn it up, and lay the eggs on the bottom. Have some jelly coloured with cochineal, break it small, and lay it round the edge of it.

Pure White Cream.

Dissolve three-quarters of an ounce of isinglass in an English pint of water ; run it through a bit of muslin into a large basin ; put in half a pound of lump sugar, broken in bits ; add one English pint of thick cream, a few drops of the essence of almonds, and whisk it up till it gets thick, but do not allow it to set. Wet a mould with water and pour in the cream. When you are to use it, loosen it

with your fingers round the edge, give it a shake and turn it over on the glass dish, the cream will drop out. You can make pink cream by adding a few drops of cochineal to the same quantities of the ingredients as the above ; and season with a few drops of the essence of ginger.

Stone Cream.

Put a small pot of preserved strawberry, gooseberry, raspberry, or apricot jam, in a crystal dish. Peel off the rind of one lemon, squeeze out the juice, run it through a bit of muslin, and pour it over the fruit. Take a quarter of an ounce of gelatine, dissolve it in a small drop of water, put it into a small brass pan, adding half an English pint of good cream, the rind of the lemon, and two ounces of lump sugar. Let it boil for two or three minutes, run it through a bit of muslin into a small basin, and stir it occasionally till cold. Pour it upon the fruit in the dish. Set it to cool, it will be firm in half an hour. Before dinner, take half an English pint of cream, a tea-spoonful of sugar, and whisk it to a froth. With a spoon heap the frothed cream high on the top of your dish. This is a beautiful cream, and can be made just a few hours before dinner.

Lemon Cream.

Dissolve half an ounce of isinglass in half a pint of water, run it through a bit of muslin into a large basin. Add a pint of good thick cream, and put in six ounces of lump sugar, squeeze the juice of two fresh lemons through the sieve, and add all these to the cream in the basin. Beat it up with a whisk for ten minutes, wet the mould with water, and fill it.

A Cream with Gelatine.

For one shape of cream, soak one sixpenny package of gelatine in as little cold water as possible, let it stand for about an hour, then pour over it rather more than half an English pint of boiling water, stirring it with a spoon while doing so. Switch up an English pint of cream till you find it beginning to get spongy, then add six ounces of finely ground white sugar, and two table-spoonfuls of lemon syrup (see *Lemon Syrup*), or a very little tartaric acid. The addition of the lemon syrup, or tartaric acid, makes the cream very spongy and light. Let the gelatine be cold, but not set, mix it gently with the cream, flavour according to taste, and pour it into a mould previously wet with cold water. Pink cream is made by the addition of a little cochineal.

Clear Orange Jelly.

To make one shape, dissolve a sixpenny package of gelatine in an English pint of water ; put it on the fire in a brass pan with the juice of eight sweet oranges, half a pound of loaf-sugar, the beat-up whites and shells of four eggs, and stir till it boils for about a minute ; pour it through a jelly bag, and return till perfectly clear.

Snow Pudding.

Dissolve the half of a sixpenny package of gelatine in half an English pint of water ; add half a pound of loaf-sugar, the juice of four lemons, and the whites of two eggs. Put the lemon juice and the gelatine through a sieve ; switch it all up till very light and spongy, which process takes about half an hour ; then pour it into a mould. When wanted, turn it into a crystal dish, and serve with a custard round it made of the yolks of two eggs.

Chartereux.

Cut twelve apples with a small pipe into stripes about two inches long ; boil them in a quarter of sugar, a quarter of an ounce of gelatine (previously dissolved), and half an English pint of water ; add one table-spoonful of the essence of ginger ; boil them till soft, but by no means allowing them to break down. Take out half of the stripes, and colour the remainder with a little cochineal ; then drain them out. Have a round mould with calf-feet jelly in it to the depth of half an inch, and oil the rest of it with salad oil. When the apple stripes are cold, put the white ones round the mould on their ends, and the one close to the other ; place the pink above in the same way. Have as much white ginger cream made as you think sufficient to fill the mould, and pour it in. When all is set, turn into a crystal dish.

Strawberry Cream.

Dissolve one ounce of isinglass in an English pint of water. Put the cover on, and let it sit near the fire. Put half a pound of lump sugar into a large basin, put an English pint of good cream into it, and let it stand till the sugar is melted ; take some ripe strawberries with a few red currants, put them in a sieve and press them through with a wooden spoon. Take a pint of the juice, and add it to the cream, strain the isinglass and add it also to the cream ; beat it all up with a whisk for fifteen minutes. Set it in a cool place, and when wanted, shake it well, turn it upside down on the glass, let the mould remain for a little, and it will drop out.

Raspberry Cream.

Take a quart of raspberries with a few currants, press

them through the sieve, and add six ounces of sugar, three-quarters of an ounce of isinglass, dissolved in half a pint of water. Then add one pint of thick cream, beat it up with a whisk for ten minutes. If it is thick, wet your mould and fill it ; if not, beat a little longer, set it in a cool place, and when wanted, turn it out as above.

Apple Cream.

Take three pounds of baking apples, put them in boiling water, boil them till soft, then take them out of the water, take off the skins, and press the pulp through a hair sieve. Add half a pound of loaf-sugar, beat up the whites of three eggs, if the sugar is melted, add the eggs, and beat them all together, till it becomes thick and white. Then with a spoon heap it high on the dish. Pour cream round it when you send it to table.

Orange Cream.

Take three-quarters of an ounce of isinglass, wet it with cold water, and put it on the fire in a small stew-pan with an English pint of boiling water. Boil it until you have reduced it to one half. Put half a pound of loaf-sugar into a large basin, put a sieve over it, and press the juice of five oranges and one lemon through the sieve amongst the sugar. Beat an English pint of cream to a froth ; run the isinglass through a bit of muslin amongst the sugar and oranges ; beat them up a little, then add the cream ; beat all together for ten minutes. Then dip a mould in water and fill it, and set it in a cool place. When you are to serve it, loosen it from the edge, and shake it, turn it over, and let the mould remain a little before you take it off.

Tea Cream.

Dissolve one ounce of isinglass in an English pint of water. Take a pint and a half of good cream, add six ounces of lump sugar, put it into a small sauce-pan on the fire, stir it with a silver spoon till it boils, then add one half ounce of green tea, and one half ounce of black. Stir it a little, put a bit of muslin over the top of the sauce-pan, and the cover close. Let it stand for one hour, but do not allow it to boil after you have put in the tea, as it spoils the flavour. Strain the cream through a piece of muslin into a large basin. When it is cold, strain the isinglass, whisk it up till it gets thick, and set it in a cool place. When wanted, follow the directions as above.

Coffee Cream.

Put one ounce of isinglass into an English pint of cold water, and let it stand for half an hour. Put it on the fire in a small sauce-pan, and let it boil slowly to reduce it a little. Brown a small bit of sweet butter in a frying-pan, put three ounces of coffee beans to it, shake the pan well and roast them till they are dark brown. Have two English pints of good cream, with six ounces of lump sugar; put it on the fire in a small brass pan, stir it occasionally, and boil it until the sugar is melted. Put the coffee beans to it, and let it boil one minute. Cover it close and let it stand one hour, then run it through a piece of muslin into a large basin. When it is cold, strain the isinglass to it, beat it up with a whisk for five minutes, it will then be thick, if not, beat it a few minutes more. Have your mould very clean, wipe a few of the coffee beans which you strained, dip them in thick cream, stick them to the bottom and the sides of the mould, to ornament the cream. Then pour in the cream, set it in a cold

place, and, when you are to turn it out, dip the mould in lukewarm water for half a minute; put the glass dish on the top of your mould, turn up, let it stand for ten minutes, then draw off the mould gently.

Another way to make Coffee Cream.

Dissolve half an ounce of isinglass in a little boiling water. Put an English pint of cream into a small sauce-pan, add four ounces of lump sugar and one pint of strong coffee; put in the isinglass, stir it, and let it boil for one minute. Strain it through a piece of muslin when it is nearly cold. Beat it up with a whisk, and serve it in custard cups.

Arrow-root Cream.

Have three ounces of arrow-root, and pour a tea-cupful of cold milk over it. Boil two English pints of sweet milk, with a stick of cinnamon, the rind of a lemon, and three ounces of lump sugar. Boil it for a few minutes, pick out the cinnamon and lemon, and pour it boiling upon the arrow-root. Serve it in a china dish. To be eaten with stewed apples or preserved fruit of any kind.

Ox-feet Jelly.

Have two feet scalded and cleaned, cut them up and wash them well, put them on in a sauce-pan with plenty of water, and boil them from six to eight hours, till the stock is reduced to half a gallon. When it is quite cold, skim off the fat and wipe it with a wet cloth. Take one-half of the stock,—it will make one shape,—put it in a brass pan, take the rind of six lemons, squeeze the juice, and add them to the stock. Beat up the whites of four eggs, break the shells and put them into the pan along with one ounce of stick cinnamon, six cloves, and six

ounces of brown sugar. Put it on the fire, and stir it with a silver spoon till it boils. Cover it, and let it simmer for fifteen minutes. Wring the jelly bag out of hot water, fasten it to the jelly stand, pour in the jelly, and let it run till it is clear. If you wish to make a shape of it, add a breakfast-cupful of white wine, and wet and fill the mould. Without wine, this is an excellent jelly for invalids.

Orange Jelly.

Take three pounds of sweet oranges, grate off the rinds, and half a pound of sugar broken in pieces. Lay the sugar in a basin, put the sieve over it, and press through the juice of all the oranges and two lemons; put a cupful of cold water in the sieve. When it is all run through, put it in a small brass pan, with one ounce of dissolved isinglass, and the whites of two eggs beaten. Put it on the fire and stir it with the whisk and boil for one minute, and run it through a bit of muslin. Let it stand to cool a little, wet the mould, beat up your jelly for a little with a clean dry whisk, fill the mould, and set it in a cold place. When you are to turn it out, dip the mould in lukewarm water, shake it a little, and turn it over in a glass dish; let it stand for ten minutes, then draw off the mould.

Lemon Jelly.

Soak a ninepenny package of gelatine in an English pint of cold water for fifteen minutes, then pour in the same quantity of boiling. Put it in a brass pan, add three-quarters of a pound of loaf sugar, the juice of eight lemons, the whites of six eggs beat a little, the shells also, and put it on the fire. Stir gently till it boils one minute, then pour it through a jelly bag and return till quite clear, and pour it into a jelly mould. When set, turn out into a crystal dish.

Shape of Apple Jelly.

Take three pounds of baking apples ; peel, core, and cut them in four, laying them in cold water as you cut them. When all cut, put them in a brass pan, cover them with cold water, put in the peel of one lemon and boil them until the liquor is wasted, then drain them through a hair sieve. Add three-quarters of a pound of loaf-sugar to the liquid, and the juice of one lemon. Beat up the whites of two eggs, put them all in a brass pan together, stir with the whisk till it boils one minute, run it through a piece of muslin, wet your mould and fill it. When you are to turn it out, follow the directions as above.

Apple Jelly.

Take any quantity of green juicy apples, peel them, cut them in four, and put them into cold water ; put them in a brass pan, cover them with cold water, put in a piece of white ginger, cover them, and let them boil till they are soft ; pour them into a flannel bag, and let it run till you have as much juice as you require. Allow a pound of lump sugar for every pint of juice ; clarify and boil the sugar-candy high, put in the juice, and boil it for ten minutes ; take a little drop in a saucer, set it to cool, if jellied, it is done ; if not, boil it a little longer, and add a few drops of the essence of lemon.

Strawberry Jelly.

Have one English pint of the juice of strawberries, one ounce of isinglass dissolved in an English pint of water. Put the juice of the strawberries into a small brass pan, add the isinglass, three-quarters of a pound of lump sugar, and the juice of two lemons. Put it on the fire, stir it with a spoon till it boils, add a few drops of cochineal, run

it through a silk sieve, wet and fill your mould, and ice it. Raspberry and red-currant jellies, etc., do not require any cochineal for colouring. Jellies are iced by surrounding and covering the mould with ice, without any salt.

Cherry Jelly.

Squeeze two pounds of ripe cherries, with a few red currants, through a flannel bag. Have half a pint of syrup, made of three-quarters of a pound of sugar, one ounce of isinglass dissolved in water, reduced to half a pint ; mix them all together, run them through a silk sieve, fill the mould, and ice it as above.

Clear Jelly.

Have one ounce of isinglass, dissolve it in an English pint of water, let it boil for some time, and strain it through a bit of muslin. Add to it one pint of clarified sugar, one glass of brandy, and a few drops of cochineal. Beat it a little with a spoon, and run it through a silk sieve. Have a tin or copper mould, place it deep in an earthen dish, place the mould in it and surround it with ice, then pour the jelly into the mould, cover it with a tin cover, and lay it all over with ice. Spread a table-cover over the earthen dish, and let it stand for three or four hours. When you are to turn out the jelly, have a large basin with hot water dip the mould into it quickly, and turn it out.

Pine-Apple Jelly.

Pound a pine-apple, and strain the pulp through a bit of muslin. Add an English pint of syrup, and one ounce of isinglass, dissolved in half a pint of water ; put it on in a brass pan, stir it with a whisk till it just boils, and run it through a silk sieve ; add the juice of two lemons, a few drops of cochineal, fill the mould, ice, and finish as above.

Grape Jelly.

Have the juice of two pounds of grapes, and the juice of two lemons, strain them through a flannel bag, and add half a pint of syrup, and one ounce of prepared isinglass ; mix them lightly with a silver spoon, wet and fill the mould, and follow the same direction as above. Apricot jelly is made in the same manner, and also pine-apple jelly, only keep out the lemon juice.

Floating Island.

Have a pint of sweet milk, a stick of cinnamon, the peel of a lemon, and two ounces of sugar ; put them in a small brass pan, boil it for two or three minutes, and strain it through a bit of muslin ; beat up the yolks of four eggs with one white ; mix it in amongst the milk, put it on the fire, and stir it till it gets thick, but do not let it boil ; pour it into a dish, and stir it until it is nearly cold, then put it in a glass dish, whisk up the whites of the three eggs to a snow, adding a little red-currant jelly to it ; when it is stiff, heap it up on the top of the custard.

Claret Puffs.

Have an English pint and a half of rich cream, and four ounces of loaf sugar ; dissolve the sugar in the cream, stirring it with a whisk ; pour in a breakfast-cupful of claret ; this should be done in the morning ; just before dinner whisk it up to a froth, lay it on the back of a sieve, with a dish under it ; when the cream is all whisked, heap it up on a glass dish, very high ; take the cream that has run through the sieve, add a little more thick cream and some sugar, and pour it round the froth, to make it float.

Italian Cheese.

Take half a pound of ground loaf-sugar, squeeze the juice of three lemons, a glass of white wine, add a quart of cream, and beat it with a whisk for half an hour. It should be very thick. Put it in a perforated tin shape the day before it is required. When wanted, turn it out and garnish with flowers.

Blancmange with Gelatine.

To make a shape, dissolve a sixpenny package of gelatine in as little water as possible; put on the fire in a brass pan an English pint of cream, the same of sweet milk, a quarter of a pound of loaf-sugar, and stir till it boil; then add the gelatine, stir for some minutes, then add six drops of ratifia and eight of the essence of cinnamon; pour it into a basin, stir occasionally till cold, but do not allow it to set, and pour it into the mould.

Strawberry Cream Ice.

To make a large shape, take an English pint of cream and switch it till light and spongy with half a pound of fine milled sugar and half a pint of strawberry syrup. Put it into the freezer, and freeze in the usual way. If wanted for dinner, put it into a mould, and immerse among ice and salt for about an hour and a half. Other creams are made in the same way, the only difference being in the flavouring.

Lemon Water Ice.

Take one dozen lemons and squeeze them; put the pulp and rind into a brass pan, cover with water, let them boil for a minute, and put them through among the juice; then sweeten to taste. Let it stand till cold, and freeze in the

usual way. If wanted for dinner, put it into a mould the same as the cream, and let it remain the same length of time. Other water-ices are made much in the same way, all the difference being in the flavouring.

Mock Ice.

Dissolve three-quarters of an ounce of isinglass in half an English pint of water ; run it through a bit of muslin into a large basin, with a pint and a half of cream ; put a sieve over the basin, and put in a large table-spoonful of preserved raspberries, one of strawberries, and one of red-currant jelly ; press it well through the sieve, beat it up for five minutes with a whisk, wet a mould and put it in. Set it in a cold place.

Topsy Cake.

Cut a slice of sponge cake about three inches thick, the breadth of the cake ; or have a small one baked in a melon shape, and pour over it as much white wine as it will absorb. Have one ounce of sweet almonds blanched, cut them in thin slices like straws, and stick them all over the cake. If it is the slice of cake, lay preserved strawberries upon the top, and stick the cut almonds all round it ; whisk a little cream, coloured with red-currant jelly, and lay the froth round it in spoonfuls.

A Trifle.

Cut twelve small sponge-cakes in small pieces, and put them in a large glass dish for the middle of the table ; add a quarter pound of ratifia biscuit, or savoy biscuit, four ounces of ground sugar, and pour a half bottle of sherry wine over it ; then spread a small pot of strawberry or raspberry jam over the sponge-cake. Take an English pint and a half of cream in a large basin, add two ounces of

ground sugar, a small tea-cupful of wine, and whisk it up to a froth with a switch. Take off the froth, and lay it upon a sieve, placing a dish below it ; keep beating and taking off the froth till all the cream is frothed, and lay it upon the sieve. Pour the cream that has run from the sieve into the glass over the cake, and with a spoon put the froth into the glass, heaping it as high as you can ; you cannot make it too high. Have some pink sugar, lay it on the froth ; have some ratifia biscuit and place them on their edge. This size of a trifle will serve a large supper party ; the one half of the quantity makes a neat small trifle.

Mock Trifle.

Take a salad dish or small tureen, fill it with warm milk, put in a tea-cupful of white sugar and a tea-cupful of white wine ; stir it about, and add a tea-spoonful of rennet ; set the dish amongst hot water, and let it sit till the curd is firm, but do not break it. Put a quart of cream into a large basin, a table-spoonful of white sugar, a table-spoonful of raspberry vinegar, or red-currant jelly, whisk it up to a froth, with a spoon lay it upon the top of the curd, continue whisking, and heaping until you have done all the cream.

CAKES, BISCUITS, AND BREAD.

Plain Short-bread.

Take one pound of butter (half fresh half salt is a great improvement), one pound and three-quarters of flour, four ounces of rice flour, half a pound of fine ground sugar, and work all together into a smooth dough. Divide into the

number of cakes required, pinch round the edge with the fore-finger and thumb, and prickle on the top. Ornament with a few carraways and orange-peel ; paper a tin, put the cakes on it, and bake in a moderate oven.

Pitcaithly Bannock.

Take four ounces of fresh butter, the same of salt, twelve ounces of flour, four ounces of rice flour, two ounces of minced almonds (previously blanched), two ounces of minced orange-peel, and four ounces of ground sugar. Rub all together into a smooth dough, form into a round cake, at least an inch thick. Prickle on the top, and pinch round the edge with the fore-finger and thumb. Ornament very tastefully with large-sized carraways and orange-peel, pin a band of paper round it, so as to keep it in its proper form ; paper a tin ; put it on it ; and bake in a moderate oven for about half an hour.

Petticoat Tails.

Rub six ounces of butter into a pound of flour, and six ounces of sugar, add a little water, and work into a smooth dough. Divide into two, roll into round cakes about the size of a dinner plate. Cut a round cake from the centre of each with a cutter four inches in diameter, then divide the outside of each into eight, prickle on the top, dust over with fine ground sugar, and bake in a moderate oven about twenty minutes.

Diet Loaves or Sponge-cakes.

Take nine eggs, separate yolks from whites, dropping the yolks into a basin amongst four ounces of finest ground sugar, and the whites into a brass or copper pan. Switch up the whites till very light and stiff, and beat up the yolks with the sugar. Have six ounces of flour, sifted, mix

gently together, adding a little flour and a little of the whites to the yolks alternately. Line three square tin boxes with cartridge paper, pour in the mixture in equal quantities, put two thin slices of citron-peel on the top of each, and bake in a slow oven for half an hour.

Small Sponge-cakes.

Break eight eggs into a pan amongst eight ounces of fine ground sugar, beat up over a stove till very stiff and light, then take them off and keep beating till cold. Mix in gently ten ounces of flour ; drop into greased pans ; and bake in a slow oven about ten minutes.

To make a large Sponge Cake.

Grate half a pound of loaf-sugar ; separate nine eggs, the yolks from the whites ; put the yolks to the sugar in a large basin ; the whites upon two dinner plates ; beat the whites up to a snow with a three-pronged fork ; put half a pound of flour to toast ; with a wooden spoon beat up the yolks in sugar, till very light and white ; it will require half an hour's beating at least ; sift in the flour by degrees into it, add a very little of the whites, mix it gently, and sift in the remainder of the flour ; add the whole of the whites of the eggs, after which do not beat it, nor stir it much ; add ten drops of the essence of lemon ; butter a piece of white paper, line a pudding dish with it, pour in your cake, and bake it three-quarters of an hour in a slow oven ; fold a piece of paper over the top ; let it remain other fifteen minutes, when it will be done.

Savoy Cake.

Beat up twelve eggs with one pound of fine ground sugar, over a stove, till light and white, then take it off and beat till cold, and add a few drops of the essence of

lemon. Mix in gently one pound of flour. Grease a tall mould with melted lard, then dust over with fine ground sugar ; put in the cake, and bake in a slow oven for nearly an hour.

Pound Cake.

Take one pound of flour toasted, one pound of grated loaf-sugar, and one pound of butter beat to a cream. Separate one dozen of eggs, the yolks from the whites, beat up the yolks with one half of the sugar, the other half with butter ; then put them together and beat well, you cannot beat it too much. Have the whites beat to a snow upon two dinner plates ; they should be as thick as to carry the fork ; sift in the flour amongst the yolks and sugar, with a little of the whites ; mix it lightly, do not stir it much, and when the flour is all in, add the whites, and an ounce of caraway seeds. Have the pan or hoop buttered and ready. It will take one hour and a half in a moderate oven.

Pound Cake another way.

Take twelve ounces of butter and beat in a basin to a cream, add twelve ounces of ground sugar, and beat ten minutes longer, then drop in two eggs, and beat five minutes, again two eggs, and so on till you have put in twelve. Add a few drops of the essence of lemon, mix in gently one pound and a quarter of flour, and one ounce of caraway seeds. Pour the cake into papered tin hoops, and bake from an hour to an hour and a half in a moderate oven.

Rice Cake.

Beat six ounces of butter in a basin to a cream, add six ounces of ground sugar, and beat a little longer. Drop

in an egg, beat a few minutes, then another, and so on, till you have put in six. Add a few drops of the essence of lemon or ratifa, and mix in gently six ounces of flour, the same of rice flour, and a little volatile. Put the cake in a papered tin hoop, and bake in a slow oven about three-quarters of an hour.

Rice Cake another way.

Beat together six eggs, half a pound of sugar, and half a pound of rice flour in a basin, with a spoon, till very light. Add a few drops of the essence of lemon, pour into a papered tin hoop, and bake about an hour in a moderate oven.

Rice Cake another way.

Take half a pound of lump sugar grated, and half a pound of rice flour, put them together in a good-sized basin ; break six eggs, yolks and whites, and beat them up all together with a dinner-knife, till they are very white ; add a quarter pound of sweet butter, beat to a cream ; a little volatile, and a few drops of the essence of almonds or lemon. Butter a piece of paper, and put it in a baking dish ; put in the cake in a quick oven, it will take fifty minutes ; put a piece of paper over the top to prevent it burning. This is a small rice cake ; if you wish a large one, double the ingredients.

Snow Cake.

Beat to a cream half a pound of fresh butter, add half a pound of ground sugar, and beat a little longer. Drop in an egg, beat for a few minutes, then another egg, and so on till you have added six. Mix in gently half a pound of flour, the same of potato flour, both sifted, and a little volatile salts. Paper a tin hoop, pour in the cake, and

bake from an hour to an hour and a half in a moderate oven.

Bachelor's Cake.

Beat one pound of soft sugar with half a pound of butter for fifteen minutes ; mix three tea-cupfuls of butter-milk with two tea-spoonfuls of carbonate of soda, and one of tartaric acid ; add to the sugar and butter ; mix in one pound of raisins with one pound and a half of flour, one ounce of mixed spice, and two ounces of minced orange-peel ; mix all together, and bake in a moderate oven two hours.

Liconia Cake.

Take a pound of flour, a half pound of raisins stoned, a tea-spoonful of carbonate of soda, and mix them together. Beat up four eggs with half a pound of sugar ; melt half a pound of butter with half an English pint of milk ; put in the butter amongst the eggs, and mix them all together with the flour ; and add twelve drops of the essence of lemon. Butter a piece of paper, put it in a baking dish, smooth it upon the top with a knife ; it will require two hours in a moderate oven, with a piece of folded paper upon the top, to prevent it from burning.

Vinegar Cake.

Beat to a cream six ounces of fresh butter, add eight ounces of ground sugar, and beat for a short time. Drop in an egg, beat a few minutes, then another egg, and so on till you have put in four. Mix together half an English pint of sweet milk, with half a tea-spoonful of carbonate of soda, and two table-spoonfuls of vinegar, and add to a pound of flour and half a pound of currants (previously put together), then mix the whole ingredients together,

put it in a papered tin hoop, and bake in a moderate oven from an hour to an hour and a half.

Madeira Cake.

Beat twelve ounces of fresh butter to a cream, add twelve ounces of ground sugar, and beat for some time. Drop in two eggs, beat for a few minutes, again drop in two eggs, and so on till you have added twelve. Mix in gently one pound and a quarter of flour, a little volatile salts, and ten drops of the essence of lemon. Pour into a papered hoop, dust a little fine ground sugar on the top, then three thin slices of citron-peel, and bake from an hour to an hour and a half in a moderate oven.

Seed-cake.

Have one pound and a half of flour sifted ; separate eighteen eggs, yolks from the whites, beat up the whites to a snow upon dinner plates, and one pound of sweet butter beat to a cream. Grate one pound of sugar, beat it up with the yolks till very light. You cannot beat too much. Put the butter to the yolks, and beat them together for half an hour. Sift in the flour gradually, beating all the time. When the flour is all mixed, add a little volatile, mix it well, and stir in the whites of the eggs gently. Have two pounds of orange-peel cut small, half a pound of sweet almonds blanched and sliced, half a pound of citron-peel, and mix them all together. Have a hoop ready, put double paper under and over it, and bake it three hours in a moderate oven.

Seed-cake another way.

Beat one pound of butter to a cream ; add one pound of sugar, and beat both together until they become white ;

Grape Jelly.

Have the juice of two pounds of grapes, and the juice of two lemons, strain them through a flannel bag, and add half a pint of syrup, and one ounce of prepared isinglass ; mix them lightly with a silver spoon, wet and fill the mould, and follow the same direction as above. Apricot jelly is made in the same manner, and also pine-apple jelly, only keep out the lemon juice.

Floating Island.

Have a pint of sweet milk, a stick of cinnamon, the peel of a lemon, and two ounces of sugar ; put them in a small brass pan, boil it for two or three minutes, and strain it through a bit of muslin ; beat up the yolks of four eggs with one white ; mix it in amongst the milk, put it on the fire, and stir it till it gets thick, but do not let it boil ; pour it into a dish, and stir it until it is nearly cold, then put it in a glass dish, whisk up the whites of the three eggs to a snow, adding a little red-currant jelly to it ; when it is stiff, heap it up on the top of the custard.

Claret Puffs.

Have an English pint and a half of rich cream, and four ounces of loaf sugar ; dissolve the sugar in the cream, stirring it with a whisk ; pour in a breakfast-cupful of claret ; this should be done in the morning ; just before dinner whisk it up to a froth, lay it on the back of a sieve, with a dish under it ; when the cream is all whisked, heap it up on a glass dish, very high ; take the cream that has run through the sieve, add a little more thick cream and some sugar, and pour it round the froth, to make it float.

Italian Cheese.

Take half a pound of ground loaf-sugar, squeeze the juice of three lemons, a glass of white wine, add a quart of cream, and beat it with a whisk for half an hour. It should be very thick. Put it in a perforated tin shape the day before it is required. When wanted, turn it out and garnish with flowers.

Blancmange with Gelatine.

To make a shape, dissolve a sixpenny package of gelatine in as little water as possible; put on the fire in a brass pan an English pint of cream, the same of sweet milk, a quarter of a pound of loaf-sugar, and stir till it boil; then add the gelatine, stir for some minutes, then add six drops of ratifia and eight of the essence of cinnamon; pour it into a basin, stir occasionally till cold, but do not allow it to set, and pour it into the mould.

Strawberry Cream Ice.

To make a large shape, take an English pint of cream and switch it till light and spongy with half a pound of fine milled sugar and half a pint of strawberry syrup. Put it into the freezer, and freeze in the usual way. If wanted for dinner, put it into a mould, and immerse among ice and salt for about an hour and a half. Other creams are made in the same way, the only difference being in the flavouring.

Lemon Water Ice.

Take one dozen lemons and squeeze them; put the pulp and rind into a brass pan, cover with water, let them boil for a minute, and put them through among the juice; then sweeten to taste. Let it stand till cold, and freeze in the

inches long and four broad, brush with lard, drop the cake in equal quantities on each of them, smooth with a knife on the top, and bake ten minutes in a quick oven. When you take them out, turn over on clean paper, and spread with various preserves. Lay the one above the other, pare the edges, and ice all over (see *Icing for Cakes*). Ornament with icing, angelica, and variously coloured jellies. This makes a very nice side-dish for a sweet course.

York Cake.

Take one pound of soft sugar, ten eggs, add two of them to the sugar, and beat five minutes with a wooden spoon, then add other two, still beating, until you have added all the ten ; mix in gently one pound of flour, paper a pan about twelve inches square, pour it in, and bake twenty minutes in a quick oven ; after which, take it out, turn up the pan, when the cake will fall out, take off the paper and cut in square pieces according to the size wanted. If wanted for rout cakes, ice them on the top.

French Cake.

Take six eggs, separate yolks from whites, beat the yolks with half a pound of soft sugar and two ounces of butter ; blanch and pound with two ounces of sugar, two ounces of sweet and half an ounce of bitter almonds ; beat up the whites to a snow, mix in half a pound of common flour, a quarter of rice flour, and a little volatile, put all together, and season with the grate and juice of one lemon. Bake one hour in a moderate oven.

Old Maid's Cake.

Beat up half a pound of fresh butter with half a pound of sugar, for fifteen minutes ; add one egg occasionally till

you have added five. Have half a pound of currants, mixed with three-quarters of a pound of flour, mix all together, by stirring as little as possible. Bake in a moderate oven for two hours.

Jenny Lind Cake.

One pound of loaf-sugar beat up with one pound of butter for fifteen minutes ; add two eggs occasionally until you have added nine ; then add half an English pint of sweet milk. Have one pound and a half of flour mixed with a quarter of a pound of orange-peel minced small ; grate the half of a nutmeg, half an ounce of ground cinnamon, half an ounce of ground caraway seeds, quarter of an ounce of ground cloves, and a quarter of an ounce of carbonate of soda. Then mix all together, line a hoop with paper ; and bake two hours in a slow oven.

Currant Cake.

Wash and toast half a pound of currants, grate half a pound of lump sugar, separate six eggs, the yolks from the whites, beat up the yolks with the sugar ; beat a quarter of a pound of butter, add it to the yolks and beat them up together. Have three-quarters of a pound of flour toasted, sift it in amongst the yolks, add the whites of three eggs, beat into a snow ; put in the currants, a little volatile, and mix them and put them into a hoop. Bake it in a moderate oven for one hour and three-quarters.

Ginger-Bread Cake.

Have two pounds of flour, mix in a tea-spoonful of carbonate of soda, two pounds of treacle, half an ounce of allspice, four ounces of caraway seeds, two ounces of pounded ginger, and one ounce of pounded cinnamon. Beat up four eggs, with three-quarters of a pound of brown

sugar; melt three-quarters of a pound of butter, and mix all together amongst the treacle. Stir in the flour, mix it all together, and let it stand for some hours. Roll it up, and put it into a buttered tin; put it in a slow oven, it will require four hours; you may add six ounces of orange-peel cut small, if wished.

Ginger Bread.

Take two pounds of treacle, and set it near the fire so as to become hot; mix three pounds of flour with half an ounce of ground ginger, half an ounce of ground cinnamon, quarter of an ounce of ground cloves, one ounce of caraway seeds, three ounces of sugar, two ounces of orange-peel cut small, and half an ounce of carbonate of soda. Then melt three ounces of butter, pound a quarter of an ounce of alum with half an ounce of pearl ashes, and add to the melted butter; shake them until they be quite dissolved; then mix the treacle and them together; pour in among the flour and other ingredients; mix all well, and roll out; put into a buttered tin about twelve inches square; smooth, and cut diamond figures on the top. Bake in a moderate oven for three-quarters of an hour, then turn it out, and cut in square pieces according to the size you wish. Ginger bread is not the worse of sponging a night or two.

Ginger Bread another way.

Heat two pounds of treacle with four ounces of butter. Mix with three pounds and a half of flour, three tea-spoonfuls of carbonate of soda, the same of ground ginger, the same of ground cinnamon, two of allspice, and two ounces of caraway seeds. Beat three eggs with four ounces of sugar, add to them nearly a quart of butter milk. Mix this with treacle and butter, then all together. Line

four tin hoops with buttered paper, put in the cake in equal quantities, and bake in a moderate oven.

Very plain Ginger Bread.

Heat one pound of treacle with two ounces of butter. Mix with one pound and three-quarters of flour, two teaspoonfuls of carbonate of soda, one of ground ginger, the same of allspice, and two ounces of brown sugar. Mix all together. Butter a flagon sufficiently large, put in the cake, and do not put on the lid of the flagon. Put it on in a pan of boiling water, cover the pan closely, and let it steam for two hours.

Currant Bun.

To make a 'bun of twelve pounds' weight, have four pounds of dough ; stone four pounds of raisins, clean four pounds of currants, cut half a pound of orange-peel small, half a pound of sweet almonds blanched, and cut in four, one ounce of allspice, a very little cayenne, an ounce of ground ginger, two nutmegs grated, and mix the spices well with the fruit. Take two pounds and a half of the dough, put it to the fruit, lay it on the baking table, and work it well, until it is all mixed properly. Take the pound and a half of dough, mix it with a quarter of a pound of melted butter, knead it well with a little flour till smooth and stiff, then roll it out as large as will hold the bun. Lay the bun into it, and gather it up round the sides, and fold it nicely to cover all the fruit. Have your hoop buttered, turn the bun upside down on a sheet of greased paper, make it smooth on the top, and prick it with a fork or prickle, glaze on the top with water, put it into a quick oven ; if a metal oven, it will require four hours, if in a baking oven, three hours will do it.

Rice Cheese-cakes.

For two dozen of cheese-cakes, take a quarter pound of ground sugar, and a quarter pound of rice flour. Break three eggs, yolks and whites, in amongst the sugar and flour into a basin, beat them up with a spoon, till they are very light and white; put in a few drops of the essence of almonds or lemon, and a little volatile salts, line the pattie pans with a piece of puff paste, fill them three-fourths full, put on the oven sheet, bake twenty minutes in a quick oven.

Cheese-cakes another way.

Beat half a pound of butter to a cream, then add half a pound of soft sugar, and beat together until white; add one egg until you have added eight, beating all the time. When you find it beginning to oil, which it will do about the time you add the sixth egg, have three-quarters of a pound of flour sifted, and shake in a little. When all the eggs are in, and it sufficiently beat, mix in gently all the flour, along with a quarter of an ounce of volatile. Season with a few drops of the essence of lemon. Line your pans with puff paste, fill them about half-full, with a paste cutter cut some stripes of paste, ornament on the top, and bake in a quick oven for ten minutes.

Maccaroon Cheese-cakes.

Beat three ounces of ground sweet almonds, one ounce of bitter, and four ounces of ground sugar, with the whites of four eggs for ten minutes, then add one table-spoonful of rice flour, and a little volatile. Have eighteen pattie pans lined with puff paste, divide the mixture in equal quantities into them, lightly touch the cheese-cakes on the top with a brush dipt in water, and bake in a moderate oven ten minutes.

Almond Cheese-cakes.

Separate four eggs, the yolks from the whites, beat up four ounces of loaf-sugar with the yolks ; beat the whites to a froth, two ounces of butter beat to a cream, and four ounces of rice flour. Beat the yolks with the rice flour and butter for half an hour. Have pounded three ounces of sweet almonds and one of bitter, with two tablespoonfuls of rose water ; add them to the cakes, and a little volatile ; mix them well and add the whites gently. Line the pattie-pans with puff paste, fill them three-fourths, bake them in a quick oven, they will require twenty minutes.

Queen Cakes.

To make a dozen of queen cakes, grate a quarter pound of sugar ; separate five eggs, the yolks from the whites, beat up the yolks with sugar, a quarter pound of butter, beat to a cream, and add the butter to the yolks. Beat them up till white. Sift a quarter pound of toasted flour, a little soda, add the whites beaten into a froth. Mix but do not beat it. Add a quarter pound of clean and dried currants ; have twelve pattie-pans buttered, fill them, bake them half an hour in a moderate oven ; when done, turn them upside down.

Queen Cakes another way.

Beat four ounces of butter, in a basin, to a cream, add four ounces of ground sugar, beat together till white, then put in one egg and beat for a few minutes, then another, and so on till you have added four eggs. If the mixture should oil before all the eggs are in, take a little flour from the six ounces previously weighed and sifted, and shake in amongst it ; add a quarter of an ounce of volatile salts, a

few drops of the essence of lemon, and mix flour and all gently together. Have eighteen queen-cake pans greased, and a few cleaned currants scattered in the bottom of each, pour in the mixture in equal quantities, and bake them in a moderate oven for about ten minutes.

Raspberry or Jelly Sandwiches.

Beat half a pound of butter to a cream, then add half a pound of soft sugar, and beat together until white, add one egg, until you have added eight, beating all the time. When you find it beginning to oil, which it will do by the time you have added the sixth egg, have one pound of flour sifted and shake in a little. When all the eggs are in, and it sufficiently beat, mix in gently all the flour along with a quarter of an ounce of volatile. This quantity is divided into eight with a spoon on buttered papers, and bake in a quick oven, after which lay three together, the one on the top of the other, with jelly between, and cut to taste.

Victoria Sandwiches.

Beat six ounces of fresh butter to a cream, add the same quantity of fine ground sugar, and beat together till light and white, then add one egg, and beat for a few minutes, again one egg, and so on till you have put in six, then mix in gently twelve ounces of sifted flour. Have three half sheets of paper cut into six squares, butter them, divide the mixture into equal proportions on the squares of paper, and bake in a quick oven about five minutes, then turn them up, let them stand till cold ; spread over three of them red-currant jelly or marmalade, and put them together. Ice them on the top with lemon icing (see *Lemon Icing*), pare the edges with a sharp knife and cut into slices, similar to finger biscuits.

Coronation Cakes.

With a switch beat up six eggs and six ounces of sugar over a stove, till light and white, take them off the stove and beat till cold, then add a few drops of the essence of lemon, and mix in gently six ounces of sifted flour. Have the pans greased and dusted with sugar, put in the mixture, and bake in a moderate oven for about ten minutes. When done, turn them out of the pans, and let the down sides remain up. Have some stiff icing prepared (see *Icing for Cakes*), put it into the ornamenting bag, with it form small rings round the top of each cake, and into each of these rings put a very little jelly of various colours.

Swiss Tartlets.

Make twelve tartlet cases, and fill them with jam of any kind. Beat up the whites of four eggs till very stiff, mix in gently four ounces of fine sifted sugar, then put it into the ornamenting bag and press out a small quantity on the top of each tartlet, to resemble as nearly as possible the shape of an egg, then dust them over with pink sugar ; put them in a slow oven for five minutes, and with the same mixture in the bag, form a ring on the top of each tartlet, into which put a very little jelly of various colours.

Albert Cakes.

Beat up twelve eggs with fourteen ounces of ground sugar, in a pan or basin, over a stove, with a switch till light and spongy, then take it off and beat till cold ; add half a pound of cleaned sultana raisins mixed with one pound of sifted flour, mix all gently together, and pour into a flat pan about fourteen inches square, previously lined with greased paper. Bake in a moderate oven twenty minutes, then take it out and cut into small square pieces.

Shrewsbury Biscuits.

Rub six ounces of butter into eight ounces of flour ; add six ounces of sugar ; wash and dry six ounces of currants. Beat up three eggs, yolks and whites, and mix them all together with a little carbonate of soda, put them out into small biscuits, half an inch thick, and cut them with a paste cutter. Lay them upon a clean buttered tin, and bake them in a moderate oven until they are a fine light brown.

Almond Biscuits.

Blanch and mince small a quarter pound of almonds. Take half a pound of flour, half a pound of sugar grated, four ounces of melted butter, and the half of an egg ; mix all together with a spoon ; put them out into small thin cakes, cut them with a cutter, or drop it upon a clean tin, bake them in a slow oven, from twelve to fifteen minutes.

Sponge Biscuits.

For one dozen of sponge biscuits, grate four ounces of sugar, separate five eggs, the yolks from the whites, beat up the yolks with the sugar, beat the whites to a snow, toast and sift a quarter pound of flour amongst the yolks, a little volatile, add the whites and mix them lightly. Butter your pans ; fill them three-fourths full, and bake them in a moderate oven fifteen minutes.

Wafer Biscuits.

Rub in three ounces of butter, three ounces of sugar, half a pound of flour, and add a little cold water. Work it up with your hand, until it will roll out into thin biscuits ; you cannot make them too thin. Cut them with a cutter, about five inches wide, prickle them on the top

with a fork, put them in a slow oven, ten minutes will do them.

German Wafers.

Beat up for ten minutes eight eggs with one pound of loaf-sugar, and add a few drops of the essence of lemon. Mix in half a pound of flour, drop on greased tins, and bake in a moderate oven till a very light brown, then take them out, and turn into the form of a cone.

Sugar Biscuits.

Separate five eggs, the yolks from the whites ; beat up the yolks with half a pound of loaf-sugar for half an hour ; beat the whites to a froth. Sift in four ounces of dried flour with the yolks ; beat them for five minutes, then add the whites, and a little essence of cinnamon ; drop them in a round form upon a sheet of white paper, and sift sugar over them. Bake them in a quick oven about ten minutes.

Macaroons.

Beat up the whites of five eggs with a pound of finely pounded loaf-sugar. Have eight ounces of sweet almonds blanched, which must be pounded to a paste with rose water, beat all these together till they are a thick paste. Have some wafer paper, drop them through a filler upon the paper, and bake them in a slow oven.

Macaroons another way.

Take twelve ounces of sweet almonds, and four ounces of bitter, blanched and dried, pound them in a mortar with two pounds of sugar. Beat up the whites of nine eggs with a whisk till very light, mix with the almonds in a basin, add a little volatile, and squirt them through a pipe on wafer paper. Bake in a moderate oven.

Macaroons another way.

Take twelve ounces of sweet almonds, and four ounces of bitter, blanch, dry, and pound them in a mortar, with two pounds of finest ground sugar, then put them in a basin, and beat with the whites of twelve eggs till they become pretty stiff. Drop the biscuits on wafer paper through a bag and pipe ; ornament on the top with small stripes of angelica and coloured slices of almonds. Have the oven tins covered with common grey paper, on which lay the sheets of wafer with the biscuits, and bake in a slow oven about twenty minutes.

Spice Nuts.

Take half a pound of dried flour, half a pound of treacle, three ounces of brown sugar, four ounces melted butter, one ounce of pounded ginger, an ounce of caraway seeds, half an ounce of allspice, a little carbonate of soda. Have the treacle and butter warm, with all the ingredients mixed with the flour, pour in the treacle and mix them all together with a wooden spoon, drop the nuts upon buttered tins, and bake them in a slow oven.

Spice Nuts another way.

Heat half a pound of treacle, and mix it with four ounces of raw sugar, the same of melted butter, half an ounce of Jamaica pepper, an ounce and a half of ground ginger, half an ounce of caraway seeds, half an ounce of carbonate soda, and three ounces of minced orange-peel. Have about a pound and a half of flour on the baking table, pour amongst it the above ingredients, and make into a dough. Roll out and cut the nuts with a round cutter, lay them on greased tins, and on the top of each

put a small slice of sweet almond. Bake in a slow oven about ten minutes.

Squirt Biscuits.

Rub in six ounces of butter among three-quarters of a pound of flour, six ounces of sugar, a little volatile, moisten all with three eggs ; make into a dough ; put through the squirt ; form the biscuits to taste ; and bake in a slow oven.

Ratifla Biscuits.

Blanch three ounces of sweet almonds and one ounce of bitter, dry them, and pound in a mortar with half a pound of fine ground sugar till very small, mix up with the whites of five eggs till smooth and pretty stiff. Have the oven tins lined with paper, put the mixture into a bag and pipe, made for the purpose, and drop the biscuits on the paper about the size of a sixpence. Bake in a slow oven about ten minutes.

Brandy Wafers.

Heat half a pound of treacle ; rub in a quarter of a pound of butter into six ounces of flour, half a pound of sugar, one ounce of allspice, and the grate and juice of one lemon ; pour in the treacle amongst the ingredients, mixing them well together ; butter a broad tin, and pour in the mixture, spreading it all over with a knife. Put it in a slow oven for about fifteen minutes, then take it out, and cut in square pieces, and roll on a wooden pin, to form the wafer.

Rice Biscuits.

Beat five eggs with four ounces of ground sugar in a pan or basin, over a stove or hot-plate, till light and spongy,

take it off and beat till cold, then mix in gently two ounces of common flour and the same of rice flour. Drop the mixture from the point of a table-spoon on a greased tin, making each biscuit the size you wish, and bake in a quick oven for about ten minutes.

Finger Biscuits.

Break six eggs amongst half a pound of sugar into a brass pan, and beat till very light with a whisk over a slow fire or stove ; then sift in gently half a pound of flour. Drop on paper and bake in a quick oven.

Finger or Savoy Biscuits another way.

Break seven eggs into a brass or copper pan, amongst ten ounces of ground sugar, and beat up over a stove till very light and white, then take it off and beat till cold. Add a few drops of the essence of lemon, and mix in gently ten ounces of flour. Drop through a pipe and bag on clean paper. Have a sheet of paper on the table with a pound of finest ground sugar on it ; turn the sheet with the biscuits over on it, then take them off, and bake about five minutes in a quick oven.

German Biscuits.

Rub in a quarter of a pound of butter amongst half a pound of flour, one quarter of a pound of sugar, a little carbonate of soda ; moisten with one egg, and season with a few drops of the essence of bitter almonds ; put it in small bits on a buttered tin as rough as possible. Bake in a slow oven.

Victoria Biscuits.

Rub one pound of butter into three pounds of flour, and break in six eggs. Add one pound of pounded loaf-sugar,

half an ounce of volatile, a few drops of the essence of bitter almonds. Mix them together into a stiff dough, and roll it out about a quarter of an inch thick. Cut the biscuits out with a small round cutter. Have one pound of loaf-sugar broken into small bits, and spread on a sheet of paper. Wet the biscuits on the top with egg, then lay the wet side amongst the sugar, turn them over, and lay them on greased tins a little distance from each other. Fire in a moderate oven till a light brown.

Cinnamon Biscuits.

Rub four ounces of butter into one pound of flour. Add half a pound of pounded loaf-sugar, one ounce of ground cinnamon, and half an ounce of volatile. Moisten with water into a soft dough ; roll out pretty thin, and cut to taste with fancy cutters. Glaze on the top with coarse melted sugar.

Lemon Biscuits.

Rub three ounces of butter into half a pound of flour. Add half a pound of sugar and a very little volatile ; moisten with two eggs, and a little essence of lemon. Roll out, cut small, and bake in a moderate oven.

Abernethy Biscuits.

Rub in three ounces of butter amongst one pound of flour, two ounces of sugar, and half an ounce of caraway seeds ; moisten with a little water ; roll out to half an inch thick, cut with a small cutter, stamp them, and bake in a quick oven.

Wine Biscuits.

Rub in three ounces of butter amongst one pound of flour and one ounce of sugar ; moisten with a little water

or sweet milk ; roll out to half an inch thick, cut to the size wanted, stamp them, and bake in a quick oven.

Fancy Biscuits.

Separate six eggs, the yolks from the whites ; beat up the yolks with six ounces of grated sugar, and six ounces of butter beat to a cream. Add the butter to the yolks, with a little carbonate of soda. Sift in half a pound of dried flour, add the whites, divide the cakes in two, put in a handful of currants, cleaned and dried, the same of caraway seeds in the other. Drop them on buttered tins, and put them in a slow oven.

Ginger Biscuits.

Beat half a pound of butter into one pound and a half of flour. Mix it with three eggs, half an ounce of ground ginger, one tea-spoonful of the essence of ginger, half a pound of ground sugar, and a quarter of an ounce of volatile. Work all together in a smooth dough ; roll out till about the thickness of a quarter of an inch. Brush with an egg, and strew over with minced almonds. Cut out with an oval or star-cutter, lay them on greased tins, and bake in a moderate oven from ten to fifteen minutes.

Ginger Biscuits another way.

Rub ten ounces of butter into one pound and a half of flour. Mix with it four eggs, one pound of ground sugar, one ounce and a half of ground ginger, one ounce of volatile salts, and one tea-cupful of water. Knead all together into a smooth dough ; then roll it out thin, and cut them out with a round cutter. Brush them on the top with egg, put a small stripe of orange-peel on the top of each, put them on greased tins, and bake in a quick oven from ten to fifteen minutes.

Fancy Rock Almond Biscuit.

Beat up the whites of three eggs with a tea-spoonful of vinegar and one pound of the finest ground sugar, till very stiff and light. Blanch, dry, and mince half a pound of sweet almonds and add to the above. Drop from the points of two tea-spoons on slightly greased tins, and ornament on the top with small stripes of angelica and coloured almonds. Bake in a very slow oven till they become hard, but not in the least brown. The half of the quantity may be made pink by adding a little cochineal.

Meringues.

Separate the whites from eighteen eggs ; put twelve of the whites in a brass or copper pan, and beat them with a whisk till very light, adding a spoonful of vinegar. Then take the other six whites, and beat them in a basin with two pounds of icing sugar, and a table-spoonful of vinegar, till it becomes light and stiff. Mix all gently together in the pan ; have three or four sheets of thin cartridge paper greased ; cut the paper in stripes, and lay it on boards two inches thick. Then, with a table-spoon, drop the meringues in rows on the paper as near the shape of an egg as possible. Sprinkle a little coloured sugar on the top of each, and put them in a cool oven, the door of which must be left open, for one hour. Take them out and separate them from the paper with a sharp-pointed knife dipped in warm water. Then place two of them together, which forms the meringue.

Meringues another way.

Drop the whites of six fresh eggs into a brass or copper pan ; switch up till very stiff, adding a little white wine vinegar. Then stir in gently twelve ounces of the finest

ground sugar; put this mixture into the bag and pipe; drop the meringues through it, on cartridge paper, previously greased, and dusted over with fine sugar, in the form of a twisted shell. Before the meringues are dropped, the paper should be laid on a wooden board two inches thick. Bake in a very slow oven till they become hard and a light brown; then take them out, slip a knife dipped in boiling water between the meringues and the paper, which makes them come off easily. With a tea-spoon scoop out the insides, so as to make space for some switched cream or preserves, with which they are filled when cold. Put the shells in some dry place all night, so as to dry them thoroughly before using.

Icing for Cakes.

Beat up the whites of three eggs with three-quarters of a pound of finest ground sugar, and a little vinegar. Beat it up till very light, pour the icing over the cake, and smooth on the top and sides with a knife. Set the cake before the fire, or in a slow oven, with the door open, until the sugar gets hard; by no means allow it to burn or get coloured.

Lemon Icing.

Squeeze the juice of two lemons into a basin amongst half a pound of ground white sugar, and beat it for a short time. If wanted pink, add a little cochineal.

Almond Icing for Brides' Cakes.

Beat up fourteen ounces of ground sweet almonds, two ounces of bitter, and one pound of ground sugar, with the whites of twelve eggs, for about fifteen minutes. Brush the cake over with sugar syrup; then with a knife spread the icing an equal thickness on the top and sides of the cake.

Butter Icing for Ornamenting Cold Fowls, Tongues, and other Meats.

Beat over a stove till smooth half a pound of white fresh butter; then add three ounces of fine sifted flour, and beat together till very smooth.

Currant Loaf.

To make a good-sized one, take four pounds of loaf-bread dough, and work into it half a pound of melted butter, one pound of stoned raisins, three-quarters of a pound of cleaned currants, four ounces of orange-peel cut small, and one ounce of mixed spices. Knead it till the fruit and spice are thoroughly mixed with the dough. Have an oven tin and a cake hoop greased, place the hoop on the tin, into it put the loaf, cover up and let it stand in a warm place for an hour to prove. Bake in a hot oven from an hour to an hour and a half, and glaze on the top with sugar and water.

To make Loaf Bread.

To make six loaves of bread, have three potatoes boiled and pared, rub them through a drainer with a wooden spoon into a large jar, adding a little warm water, to make them go through more easily, then add five English quarts of lukewarm water, along with an English pint of baking yeast, mix in flour enough to make it a thin batter, cover it up, put it in a warm place, and let it stand for ten hours. Add another quart of water, a little hotter than the first, beat it up a good deal with the hand, adding flour till pretty stiff, and let it stand two hours longer. Pour it out on a baking table, and knead as much flour into it as will make it a nice smooth dough. If you wish to make cottage loaves without a pan, take two pounds of dough,

Shrewsbury Biscuits.

Rub six ounces of butter into eight ounces of flour ; add six ounces of sugar ; wash and dry six ounces of currants. Beat up three eggs, yolks and whites, and mix them all together with a little carbonate of soda, put them out into small biscuits, half an inch thick, and cut them with a paste cutter. Lay them upon a clean buttered tin, and bake them in a moderate oven until they are a fine light brown.

Almond Biscuits.

Blanch and mince small a quarter pound of almonds. Take half a pound of flour, half a pound of sugar grated, four ounces of melted butter, and the half of an egg ; mix all together with a spoon ; put them out into small thin cakes, cut them with a cutter, or drop it upon a clean tin, bake them in a slow oven, from twelve to fifteen minutes.

Sponge Biscuits.

For one dozen of sponge biscuits, grate four ounces of sugar, separate five eggs, the yolks from the whites, beat up the yolks with the sugar, beat the whites to a snow, toast and sift a quarter pound of flour amongst the yolks, a little volatile, add the whites and mix them lightly. Butter your pans ; fill them three-fourths full, and bake them in a moderate oven fifteen minutes.

Wafer Biscuits.

Rub in three ounces of butter, three ounces of sugar, half a pound of flour, and add a little cold water. Work it up with your hand, until it will roll out into thin biscuits ; you cannot make them too thin. Cut them with a cutter, about five inches wide, prickle them on the top

with a fork, put them in a slow oven, ten minutes will do them.

German Wafers.

Beat up for ten minutes eight eggs with one pound of loaf-sugar, and add a few drops of the essence of lemon. Mix in half a pound of flour, drop on greased tins, and bake in a moderate oven till a very light brown, then take them out, and turn into the form of a cone.

Sugar Biscuits.

Separate five eggs, the yolks from the whites ; beat up the yolks with half a pound of loaf-sugar for half an hour ; beat the whites to a froth. Sift in four ounces of dried flour with the yolks ; beat them for five minutes, then add the whites, and a little essence of cinnamon ; drop them in a round form upon a sheet of white paper, and sift sugar over them. Bake them in a quick oven about ten minutes.

Macaroons.

Beat up the whites of five eggs with a pound of finely pounded loaf-sugar. Have eight ounces of sweet almonds blanched, which must be pounded to a paste with rose water, beat all these together till they are a thick paste. Have some wafer paper, drop them through a filler upon the paper, and bake them in a slow oven.

Macaroons another way.

Take twelve ounces of sweet almonds, and four ounces of bitter, blanched and dried, pound them in a mortar with two pounds of sugar. Beat up the whites of nine eggs with a whisk till very light, mix with the almonds in a basin, add a little volatile, and squirt them through a pipe on wafer paper. Bake in a moderate oven.

Macaroons another way.

Take twelve ounces of sweet almonds, and four ounces of bitter, blanch, dry, and pound them in a mortar, with two pounds of finest ground sugar, then put them in a basin, and beat with the whites of twelve eggs till they become pretty stiff. Drop the biscuits on wafer paper through a bag and pipe ; ornament on the top with small stripes of angelica and coloured slices of almonds. Have the oven tins covered with common grey paper, on which lay the sheets of wafer with the biscuits, and bake in a slow oven about twenty minutes.

Spice Nuts.

Take half a pound of dried flour, half a pound of treacle, three ounces of brown sugar, four ounces melted butter, one ounce of pounded ginger, an ounce of caraway seeds, half an ounce of allspice, a little carbonate of soda. Have the treacle and butter warm, with all the ingredients mixed with the flour, pour in the treacle and mix them all together with a wooden spoon, drop the nuts upon buttered tins, and bake them in a slow oven.

Spice Nuts another way.

Heat half a pound of treacle, and mix it with four ounces of raw sugar, the same of melted butter, half an ounce of Jamaica pepper, an ounce and a half of ground ginger, half an ounce of caraway seeds, half an ounce of carbonate soda, and three ounces of minced orange-peel. Have about a pound and a half of flour on the baking table, pour amongst it the above ingredients, and make into a dough. Roll out and cut the nuts with a round cutter, lay them on greased tins, and on the top of each

put a small slice of sweet almond. Bake in a slow oven about ten minutes.

Squirt Biscuits.

Rub in six ounces of butter among three-quarters of a pound of flour, six ounces of sugar, a little volatile, moisten all with three eggs ; make into a dough ; put through the squirt ; form the biscuits to taste ; and bake in a slow oven.

Ratifia Biscuits.

Blanch three ounces of sweet almonds and one ounce of bitter, dry them, and pound in a mortar with half a pound of fine ground sugar till very small, mix up with the whites of five eggs till smooth and pretty stiff. Have the oven tins lined with paper, put the mixture into a bag and pipe, made for the purpose, and drop the biscuits on the paper about the size of a sixpence. Bake in a slow oven about ten minutes.

Brandy Wafers.

Heat half a pound of treacle ; rub in a quarter of a pound of butter into six ounces of flour, half a pound of sugar, one ounce of allspice, and the grate and juice of one lemon ; pour in the treacle amongst the ingredients, mixing them well together ; butter a broad tin, and pour in the mixture, spreading it all over with a knife. Put it in a slow oven for about fifteen minutes, then take it out, and cut in square pieces, and roll on a wooden pin, to form the wafer.

Rice Biscuits.

Beat five eggs with four ounces of ground sugar in a pan or basin, over a stove or hot-plate, till light and spongy,

PRESERVED FRUITS.

To boil or clarify Sugar for Preserves.

Take the quantity of sugar that you wish, put it in a clean brass or copper pan, and to each pound allow half an English pint of cold water, put it on a stove or quick clear fire, and stir it with a spoon so as to make it dissolve, which it should do before it comes to boil. When it boils, draw it to the side and skim it clean; if wanted very pure, the whites of eggs slightly beaten may be added, allowing one to each four pounds of sugar. After the whites of eggs have been added, put it again on the fire, let it boil a few minutes, then draw it to the side and skim it clean a second time, then return to the fire and boil till candy high, when it will be ready for the fruit you wish to preserve. To know when sugar is boiled to what is called candy high, dip a spoon in it, then in cold water, and if it adhere to the spoon and feel soft and tough when you draw it, it is ready. If wanted for barley-sugar or rock, boil it a little longer, till it is quite crisp and breaks freely on the spoon when you try it as above. Spun sugar, or sugar for ornamenting trifles, is boiled to the same height as barley sugar.

Ginger Tablet.

Put on in a brass or copper pan three pounds of raw sugar, with an English pint of cold water, stir till it comes to boil. Boil till candy high (see *Clarified Sugar*), then take it off the fire and stir into it one ounce and a half of the finest ground ginger, and keep stirring till you see it beginning to get thick. Have a sheet of paper greased and laid upon a stone slab, on it place four iron rods, so as to form a square, into which pour the tablet, let it stand

until it set, then turn over and draw off the paper, and cut into small square pieces. Cinnamon, rose, and lemon tablets are made in the same way, by substituting loaf-sugar for raw, and the essence for the ground seasoning. Rose and cinnamon are coloured with cochineal.

Cocoa-Nut Ice Tablet.

Put on in a brass or copper pan four pounds of loaf-sugar with two English pints of cold water, stir till it comes to the boil, by which time the sugar should be quite dissolved, let it boil till candy high, and draw it to the side. Have a large cocoa-nut pared and grated, mix together with the milk, add three-fourths of it to the sugar, and stir till it begins to candy. Have a sheet of paper greased and laid upon a stone slab, on it place four iron rods so as to form a square, into which pour the tablet. Repeat the above process with two pounds of sugar and one pint of cold water, adding a little cochineal to colour it, and the remainder of the grated cocoa-nut; when ready, pour it over the first sheet of tablet, which will be set by the time you have done the second. When quite cold, turn it over, draw off the paper, and cut it in stripes about three or four inches long.

Everton Toffee.

Take six pounds of coarse sugar, put on the fire in a brass pan with two English pints of cold water, and let it boil briskly for twenty minutes; then add half a pound of fresh butter, and the same of salt butter, and let it boil ten minutes longer, by which time it should be brittle, which you will know by trying a little on a spoon in cold water; then butter a stone or flat dish, pour it out. When half cold, mark on the top like diamonds; and when quite cold break it up.

Chipped Marmalade.

Take as many pounds of bitter oranges as you want to make, wipe them well with a clean cloth, and grate any discoloured part ; put them in a clean brass pan, with plenty of cold water, cover them close, put it on the fire, and let them boil for an hour or two. To know when they are done, with the head of a pin pierce them ; if it goes through the oranges easily, they are done ; if not, boil them a little longer ; when they are done, take them out. Keep the water in the brass pan, divide the oranges in four, and with a knife scrape out all the white, making the skins as thin as possible, and so on till you have done the whole of the oranges. Cut the skins as thin as possible, two inches in length, put all the insides into the pan in which the oranges were boiled, and let them boil slowly until you have reduced the water to very little, taking care it does not burn. Run it through a sieve, and press it a little with a wooden spoon ; take a pound of sugar for each pound of oranges, and boil it candy high. Put in the chips, with the juice that has run through the sieve, and let it boil for fifteen minutes. To know when it is done, take a small drop in a saucer, and when cold, if it is thick and does not run, it is done ; if it does run, boil it a few minutes more. Pot it up. When cold, have some starch made, brush over thick paper with it, stick it closely over the pots, and cut neatly round the edges.

Mashed Marmalade.

Take whatever quantity of oranges you want, wash and wipe them, cut them in four over a sieve to preserve the juice, and take out the pulp and put the skins on with cold water. Cover them closely, and boil them until a pin-head will go through them easily. Take them out, scrape

off the white, and mash them in a marble mortar. Take as many pounds of sugar as you have of fruit, boil and clarify it, put in the mashed skins, press through all the juice with a wooden spoon, add the juice of two lemons, put all into a pan, and boil and finish as the above. Instead of mashing, you may mince or grate the orange-peel.

Grated Marmalade.

Take the quantity of bitter oranges you wish, wipe them with a cloth, grate all the rind off them, and put it on the fire in a brass pan with a little boiling water, and let it boil for twenty minutes. For every pound of oranges take one pound of loaf-sugar, put it in a large basin, break and squeeze all the oranges through a sieve over it; then put all the pulp into a brass pan, just cover it with water, put it on the fire, and let it boil for ten minutes, then run through the sieve among the sugar. Put it all on the fire in a brass pan; add the gratings after being drained through a piece of muslin or hair sieve, and let boil till jelly, which you will find out by trying a little in a saucer.

Marmalade of Lemons.

Take the quantity of lemons you wish, wipe them with a cloth, grate all the skins off them, and put it on the fire in a brass pan with a little warm water, and let it boil for twenty minutes. To a pound of lemons allow one pound of loaf-sugar, put it in a large basin, break and squeeze all the lemons through a sieve over it, then put all the pulp into a brass pan, just cover it with water, put it on the fire and let it boil for ten minutes, then run through the sieve among the sugar, and press as much as possible through. Put all on the fire now, add the gratings after being drained through a piece of muslin or hair sieve, and let it boil till

it jelly, which you will ascertain by trying a little in a saucer.

Orange Jelly.

Take the quantity of oranges required, half of sweet and the other half of bitter, cut them up, and squeeze through a fine sieve. To an English pint of juice, allow one pound and a quarter of finest loaf-sugar, clarify it (see *Clarified Sugar*), pour in the juice, and let it boil about ten minutes ; then try a little in a saucer, in order to ascertain whether it is jellied.

Black-Currant Jam.

Gather the black currants when they are dry, and clip them. Allow to each pound of fruit a pound of loaf-sugar, and to every four pounds allow an English pint of raspberry juice, adding a pound of sugar for every pint. Have the sugar boiled, add the fruit and juice, and boil it fifteen minutes ; then pot and finish as above.

To preserve Black Currants for Tarts.

Gather the currants on a dry day. To every pound of fruit, allow half an English pint of rasp and red-currant juice. Clip off the heads and stalks of the currants. Allow a pound and a half of sugar to each pound of currants, and a half pint of juice. Put them all into a brass pan together, and shake it frequently till it boils. Skim it clean, and let it boil constantly for fifteen minutes ; then take it from the fire, put a piece of muslin over the jelly-pot, and with a divider take some of the thinnest of the jelly out of the pan, run it through the muslin, fill your jelly-pot, and go on filling until the jam comes to a proper thickness. This makes beautiful jelly ; the jam answers better for rolls, tarts, etc.

Red-Currant Jelly.

Have the currants dry, put them into a large basin, bruise them with a saucer, run them through a linen or thin flannel bag. They will require a whole night to run slowly. To each pound of juice put a pound of sugar, clarified and boiled candy high; add the juice, and boil it quickly eight minutes. This is beautiful clear jelly; you can make it by wringing it with your hand through a kitchen towel. Allow a pound of sugar to each pound of juice, boil them together from twelve to fifteen minutes, and skim it carefully.

Red-Currant Jelly another way.

Take the quantity of red currants you wish, strip them off the stalks, and to every pound allow one pound of loaf-sugar. Put on the sugar with a little cold water, boil it candy high, then put in the fruit, boil briskly for ten minutes, take it off, run through a jelly bag, and use the jam for tarts.

Red-Currant Jelly another way.

Take the quantity of fruit required, squeeze it and put the juice on in a brass pan. When it comes to the boil, take it off and run through a jelly bag. To an English pint of juice allow one pound of loaf sugar, clarify it (see *Clarified Sugar*), add the juice, and boil for five minutes; then try a little in a saucer, to ascertain whether it is jellied. Be careful not to boil it too much, as it will then be more like treacle than jelly. White-currant jelly may be made in the same way.

White-Currant Jelly.

Gather the fruit on a dry day, pick it from the stalk.

and bruise it with a saucer in a basin. Add some white rasps, and to each English pint of juice allow a pound of sugar, clarify and boil candy high. Add the juice and boil it quickly for six minutes, or you may squeeze and boil as the above.

Gooseberry Jelly.

Take the quantity of gooseberries required, put them on in a brass pan with two stalks of rhubarb, and cold water just to cover them. Boil to a mash, and run through a jelly bag. To an English pint of juice allow one pound of loaf-sugar, clarify it, and add the juice. Boil for ten minutes, and try a little in the usual way to ascertain whether it is jellied.

To Preserve Raspberries whole.

Gather the raspberries when they are dry. Allow to each pound of fruit a pound of sugar, boiled candy high, add the raspberries, and boil them for twenty minutes.

Raspberry Jam.

Have equal weights of raspberries and red currants, pick the currants from the stalks, allow a pound of sugar to each pound of fruit, put all in the pan together, and stir them with a silver spoon until it boils. Skim it carefully when boiling; boil it twenty minutes; when done, run a few pots of the jelly through a bit of muslin, and return the berries that are in the muslin into the pan, and pot it up.

Strawberry Jam.

Take the quantity of strawberries you wish, pick any stalks or leaves from them, weigh them and put them in a preserving pan, put it on a hot plate or very slow fire, let them slowly come to the boil, shaking the pan occasionally,

to keep the fruit from adhering to the bottom, and let them boil fifteen minutes. To each pound of fruit allow one pound of ground loaf-sugar ; add the sugar to the fruit, and let it boil quickly from ten to fifteen minutes, when it should be ready.

To Preserve Strawberries.

Have the fruit gathered very dry and ripe. To every six pounds of fruit allow two English pints of the juice of red currants ; to every pound of strawberries have a pound of sugar, and a pound to each pint of juice. Clarify and boil the sugar candy high, put in the fruit with the juice, boil it for half an hour, take out a little on the saucer, and let it stand till cold. If it jellies, it is done ; if it runs, boil it a few minutes more.

Gooseberry Jam.

Take as many red rough gooseberries as you require, allow an equal weight of sugar for fruit. To six pounds of gooseberries allow two English pints of the juice of raspberries, and one pound for each pint of juice. Put them all in the pan together, shake them occasionally, skim well when they are boiling, and let it boil twenty minutes.

Apricot Jam.

Weigh equal quantities of pounded loaf-sugar and of apricots ; cut them small, take out the stones, and lay them on a flat dish. When they are all done, strew the one-half of the sugar over them. The following day boil up the remainder of the sugar, and add the apricots. Take off the scum and boil it fifteen minutes. Have the kernels blanched, and add as many of them to the jam as you wish. Boil it other five minutes.

To Preserve Apricots whole.

Weigh equal quantities of fine apricots and of loaf-sugar ; cut a slit at the stems, and push out the stones ; put them on a flat dish, and strew some sugar over them. Boil the sugar candy high, put in the apricots, let them just boil for three minutes, take off the pan, cover it closely with a clean cloth, and let them stand for two hours ; return it on the fire, let them come to boil for three minutes, take off the pan, cover it, and let it stand for two hours. Put it on the fire again, let them boil slowly for fifteen minutes, blanch the kernels and add them. It should now be transparent. Carefully remove the scum, take it from the fire, and let it stand ten minutes before you pot it.

Damson Jam.

To each pound of damsons allow one pound of pounded sugar. With a sharp-pointed knife cut a slit in the side of each. When all done, put some damsons in a preserving-pan, then some sugar, then some damsons, and so on, till you have them all in the pan. Let it stand for one hour or two, then put it upon a clear slow fire ; stir it occasionally with a silver spoon, and let it boil slowly for twenty minutes. Take a small drop in a saucer to cool ; if it is thick, and jellies, it is done ; if thin, and runs in the saucer, boil it a few minutes longer. When you take it from the fire, let it stand for ten minutes before you pot it up.

Apple Jam.

Take the paradise or ribston pippin, as many as you wish, pare neatly, and cut into eight, the long way of the apple, taking out the core at the same time ; then cut

across into small pieces, and throw them into cold water as you do them, in order to keep the colour. To every pound of apples take one pound of loaf-sugar, and put it on in a brass pan, allowing an English pint of water to six pounds of sugar, and boil it candy high. Drain the apples from the water, put them into the boiling sugar, and boil gently till soft, but by no means allow them to break. Then put it up in jars as other preserves.

Rhubarb Jam.

Take as much Victoria rhubarb as you wish, when it is tender and full grown ; cut off both ends, do not peel it, but rub with a cloth, and cut in pieces about an inch long. To each pound of rhubarb allow one pound of sugar, and put them alternately in a deep dish. Let it stand twenty-four hours, by which time the sugar should be in a liquid state. Pour the liquid into a brass pan, and boil briskly for half an hour ; then add the rhubarb, and boil half an hour longer ; take it off, and let it stand near the fire another half hour before you pot it.

To preserve Damsons whole.

Take an equal weight of damsons and pounded lump sugar ; prick them with a needle and have the sugar boiled. Put in the damsons and let them boil a minute or two, then take them off the fire, cover them up, and let them stand two hours. Put them on the fire, and let them boil up ; put them in an earthen dish, and let them stand till next day ; strain the syrup into the preserving-pan, put it on a clear fire, and when it has boiled ten minutes, put the damsons to it. Boil all together slowly for fifteen minutes. When you take it from the fire, let it stand a little before you pot it.

To preserve Cherries.

Allow an equal quantity of cherries and pounded lump sugar. With a pin pick out the stones and stalks, put in the sugar in the preserving-pan, and put in the cherries as you stone them. When all done, set them on a slow clear fire, shaking them occasionally, and let them boil for fifteen minutes. Take the pan off the fire, cover it close, and let it stand till cold. Put them on the fire again, let them boil, and remove the scum carefully. In fifteen minutes they will be done. When you take them from the fire, let them stand ten minutes before you pot them up.

Barberry Jam.

Take equal weights of barberries and sugar ; clarify the sugar, and boil it candy high ; pick and put the barberries to it, let them boil for twenty minutes, and let it stand before potting them up.

To preserve Green Gages.

Gather the large green-gage plums, put them in a pickle of salt and water, and let them lie for twenty-four hours ; put in some vine or cabbage leaves in the bottom of a pan, lay in the fruit, cover with leaves, and fill it up with cold water. Put them on the fire, and let them just come to the boil ; add a little vinegar, and keep them in that heat till they change their colour, and become green ; take them out and drain them upon a sieve. Take of sugar the weight of the plums, clarify it, put in the plums and let them boil gently for fifteen minutes ; then take out the plums carefully, and put them into jars. When the syrup is cold, pour it over them, and in three days pour off the syrup again ; boil it up for ten minutes, and when cold, pour it over the fruit ; they will then be preserved.

To preserve Apples.

Pare and core six pounds of good baking apples, grate four pounds of loaf-sugar, put the apples into a stone jar, with half a pound of the best white ginger ; shake the sugar over them, cover them up, and let them remain forty-eight hours. Boil two ounces of white ginger with an English pint of water ; strain it in a brass pan, and put in the apples with the liquor and ginger ; put them on a slow fire, take off the scum as it rises, and let them boil for three-quarters of an hour ; then take out the apples with a silver spoon, and place them in a jar ; pour the syrup over them ; when cold, tie it up ; pick out the ginger when you send it to table.

To preserve Cucumbers.

Have as many large green cucumbers as you wish ; split them down the middle, and take out all the seeds ; put them in an earthen dish that will allow them to lie at their length ; cover them with cold water, add a handful of salt, cover them up, let them stand by the side of the fire for three days ; take them out, and lay them in cold water for four hours, changing the water twice ; put them on a sieve to drain ; put a stick of cinnamon, a blade of mace, and a little white pepper in the inside of each, and tie them up with a bit of tape. Have of sugar the weight of the cucumber, and boil it with as much water as will dissolve it ; take off the scum when it rises, put in the cucumbers, simmer them for fifteen minutes, take them off, let them stand till quite cold, then put them on the fire, boil them slowly till clear and green, put the cucumbers in jars, cover them completely with the syrup ; when they are cold, tie them up with bladder or starched paper. Look

at them in two weeks ; if the syrup is wasted, boil more, and when cold pour it in the jar and tie it up.

To preserve Jargonelle Pears.

Gather the pears with stalks before they are quite ripe ; pare the pears as thin as possible, keeping on the stalks ; cut out the black top, and as you peel them, put them in cold water ; put some cabbage leaves in the bottom of a preserving-pan, lay in the pears, cover them with cold water, and put a few leaves upon the top ; put them upon the fire, and boil them for half an hour ; thrust the head of a large pin into one, and if soft, take them off and lay them in cold water a little. Have the same weight of sugar you had of pears, boil it with a little water, remove the scum as it rises, and add one ounce of white ginger. Lay the pears on a sieve to drain, and when the syrup has boiled ten minutes, put in the pears, and let them boil for half an hour ; then take them out with a silver spoon, and put them in a deep dish, and when the syrup is cold, pour it over the pears. Cover them up, and in four days pour off the syrup, and boil it for ten minutes. When cold, pour it over the pears, and in four days repeat this process, and do it a third time ; then stick a clove into each pear, where the black top was cut out, and put the pears into jars. Divide the ginger, and pour on the syrup when cold.

To preserve Pears Red.

Take as many pounds of pears as you wish ; parboil them in water, and peel them. Have clarified the same weight of loaf-sugar that there is of pears, add an English pint of port wine, the juice and rind of one lemon, with a little cochineal, a few cloves, and a stick of cinnamon. Boil the pears in this till they become clear and red ; take

them out, and put them in a jar. Boil up the syrup, strain it, and pour it over the pears.

To preserve Oranges.

Take as many large high-coloured and smooth-skinned bitter oranges as you want; with a sharp penknife cut a hole in the top, to admit the end of a tea-spoon; with which, scoop out the inside, and put the rinds into cold water; and two handfuls of salt. Let them stand two days and nights; change them into fresh water frequently, and boil them in a brass pan, with plenty of water, and a close cover, till the head of a pin will easily pierce them. Allow a pound of sugar to each orange; clarify and boil it candy high, place the orange skins in a flat vessel, and pour the syrup into and over them. The following day pour off the syrup, repeat this four times, and at the last, add the strained juice of four bitter oranges, and the prepared rind, and boil them about eight minutes, carefully taking them out one by one, and put them into jars, and pour over the syrup, so as entirely to cover them.

To preserve Green Gooseberries.

Gather the gooseberries where they are a full size, green and hard, and perfectly dry, top and tail; put them into wide-mouthed bottles, up to the neck, cork and seal them; put a little straw in the bottom of a large pot, place the bottles standing in the pot, watch them until they boil; take out the bottles instantly, take out the corks and fill them with boiling water, then put in the corks again. When quite cold, seal them, lay the bottles upon their sides, in a cold, dry place; turn them twice a week for one month.

To preserve Lettuce.

Take about three dozen of tender shot lettuces, peel, cut in pieces about three inches long, and throw into a basin of

cold water as you do it. When it is all done, put it on the fire in a brass pan, shake in half a pound of ground ginger, let it boil two minutes, take it off, pour it carefully into a jar, and let it stand for two days ; give it another boil for two minutes, and return it to the jar another day. Put on six pounds of sugar in a brass pan, with a quart of cold water ; let it boil for ten minutes, then take the lettuce out of the ginger-water, and wash in cold water ; then put it into the boiling syrup, let it boil briskly for five minutes, take it off and pour carefully into the jar. Repeat the boiling until it is clear, allowing a day or two between each time ; but before boiling the third time, put on six pounds of loaf-sugar with an English pint of cold water, in a brass pan ; let it boil briskly for ten minutes, then pour all together. In the last boiling put in an ounce of the essence of ginger, some shred ginger, and two dozen of cayenne pods, tied in a muslin cloth. When you pot it up, you must let the shred ginger and the cayenne pods lie on the top. This is a beautiful imitation of foreign ginger.

To keep Peas Green.

Have full-grown green peas. Fill wide-mouthed bottles up to the neck with the peas ; place them upon the fire in a pan of cold water, and when it boils, take them out and seal them, and keep them in a cool place.

PICKLES, ETC.

To pickle Onions.

Have as many small pickling onions as you wish. Take off the outside skin, throw them into salt and water as they

are done. Let them stand for four days, changing the pickle once or twice. Then put them into a jar, and pour over them boiling water and salt. Cover them closely, and when quite cold, pour off the pickle and pack them in wide-mouthed bottles. Have some strong vinegar boiled, and some sliced ginger and mustard seeds. Fill up the bottles, and while hot, cork and seal them.

Mixed Pickles.

Take some small cucumbers, French beans, sprigs of cauliflower, and some white onions. Make a pickle of salt and water that will carry an egg. Pour it over them, let them lie for two or three days. Then put some cabbage leaves in the bottom of a brass pan, put in the pickles and the salt and water, put it on the fire, let them get hot, but not to boil. Keep them by the side of the fire, or on a slow hot-plate, until they get quite yellow ; take them out, and clean out the pan ; put some fresh cabbage leaves in the bottom ; lay in your pickles, put in an equal quantity of vinegar and water to cover them ; shake a handful of salt over them, and cover them with a few cabbage blades. Set them upon the fire, put on a cover when they get hot, draw them aside, and keep them hot, until they are all green over. Then put them in a sieve to drain ; have some vinegar boiled with sliced ginger, a few blades of mace, mustard seeds, and pepper corn. Put the pickle into bottles or a jar, pour the boiling vinegar over them until they are completely covered, cork and seal them immediately.

To pickle Beetroot.

Take as many heads of beetroot as you intend to pickle. Wash them well, but do not cut or break the flowers. Put

them in a pan of boiling water, put a handful of salt to them ; let them boil for about three-quarters of an hour, take them off, skin and trim them neatly. Cut them in slices about half an inch thick, put them in a jar ; have some spices with vinegar boiled, pour it over the beetroot. When cold, tie it up with a piece of bladder.

To pickle Red Cabbage.

Take as many hard stocks of red cabbage as you wish ; trim them, cut off the top points, slice them as thin as possible ; you cannot slice them too thin ; put them on a large flat dish ; shake two or three handfuls of salt over them, cover them up ; next day shake them about, and add a little more fresh salt. Let them stand two days, then take a coarse cloth and wring them in it, put them in bottles or a jar. Have some vinegar boiled with spices, put a bit of muslin upon the jar or bottles, cover them up immediately, and when cold seal the corks.*

To pickle Cauliflower.

Take as many heads of white cauliflower as you intend to pickle. Break them down in small sprigs, put them in a dish with salt and water, making the pickle as strong as will carry an egg. Let them lie four days, put them on in the pickle ; let them get hot, but do not boil them ; drain them on a sieve, have vinegar with spices boiled, put the cauliflower into a jar, put a bit of muslin on the top, and pour the boiling vinegar over them ; cover them over immediately.

Broccoli is done exactly in the same way.

To pickle Mushrooms.

Take as many of the button mushrooms as you intend to pickle. Be sure they were gathered in the morning be-

fore the sun was on them. Cut off the stalks and peel them, and put them in cold water. When all done, have a stew-pan with boiling water and salt, let them boil five minutes ; then put them in a sieve to drain for an hour. Boil for ten minutes some vinegar with pepper-corns, four blades of mace, and mustard seeds. Put the mushrooms in a jar, put a piece of muslin over the jar, pour in the vinegar ; let it stand till cold, then tie up the jar with a piece of bladder or double paper.

Mushroom Ketchup.

Have the mushrooms gathered in the morning before the sun is on them. Break them in small bits, put them in a large dish, and sprinkle a good deal of salt upon them. Let them lie for four days, turning them daily, and adding a little salt. Lay them upon a sieve, or put them in a thin bag. Let them run all night until the juice is all run from them. Put the juice in a stew-pan, beat up the whites of two eggs, add them to the ketchup, with plenty of mixed spices. Let it boil for one minute, run it through a piece of muslin into a basin, and when cold, bottle it up, cork and seal it. Keep it in a dry place.

Black-Currant Vinegar.

Take the quantity of black currants you wish ; put them into a jar, break them with your hand, and cover with vinegar, let stand for forty-eight hours ; put them into the hairsieve, and let stand until all the juice has run from them. Then put back the fruit into a brass pan, and nearly cover with cold water, let them come to the boil ; take them off, and press as much as possible through the hair sieve ; then mix this juice with the vinegar ; measure it, and to every English pint allow half a pound of brown sugar ; pour

back into the brass pan. Let it boil for five minutes, run through a piece of muslin, and when cold, bottle it up.

Gunner's Delight.

One quart best white wine vinegar, half an ounce of mace, half a tea-spoonful of cayenne pepper, four table-spoonfuls of India soy, six cloves of garlic, one penny-worth of cochineal, let it stand for some time, shaking it every day; then put into small bottles.

Black-Currant Syrup.

Have two or three Scotch pints of black currants. Put them in a jar, and set them in a dry place. Let them stand for twelve days, take a kitchen cloth, and wring them. To every English pint allow three-quarters of a pound of brown sugar, put it on the fire in a brass pan, and let it boil five minutes; run it through a piece of muslin, and bottle it up when cold.

Ginger Beer.

Pour a gallon of boiling water over three-quarters of a pound of loaf-sugar, one ounce and a quarter of sliced ginger, and the peel of one lemon. When lukewarm, the juice of the lemon and a spoonful of yeast are added. It should be made in the evening, and bottled next morning in half-pint stone bottles, and the corks tied down with twine. It will be ready in two days.

Ginger Wine.

Take sixteen pounds of brown sugar, and the whites of six eggs well beat up. Stir it in six gallons of water, and put it on to boil. The scum having well risen is to be taken clear off, and six ounces of the best white ginger cut small is to be added. It is then to be boiled for three-

quarters of an hour, and well skimmed. When it has become lukewarm, it is to be put into a wooden vessel, together with a tea-cupful of fresh yeast, and also the juice of six lemons, and the same of Seville oranges, made in a syrup. When it has fermented for three days, it is to be put into the cask, with two bottles of brandy, or four of whisky. The fermentation is to be bunged up, but not very tight at first, it may be fined in eight or ten weeks, and bottled or allowed to stand in the cask nine or ten weeks.

Wine for Kitchen use.

Take all sorts of ripe fruit, bruise in a large jar and cover with cold water, let it stand for two or three days, then run through a fine sieve into a clean tub. To every quart allow one pound of raw sugar, stir it until it is quite dissolved, when you must fill up your cask or casks quite full, in order to increase the fermentation, which may continue for six days, stirring and filling up often, daily. When the fermentation ceases, bung up closely, set it in a dry place, and let it stand for six months. When you are to bottle it, run it through a flannel bag previously used for jelly.

Raspberry Vinegar.

To every Scotch pint of ripe raspberries, allow an English pint and a half of vinegar, bruise the fruit in a large basin, pour the vinegar over it, cover it and let it stand for three days. Put a sieve over a large basin, break the fruit, and put it in the sieve, and let it run for a night, but do not press it. Allow to each English pint of juice, three-quarters of a pound of brown sugar; put it all on the fire in a brass pan, stir it occasionally till it boils; let it boil three minutes, and run it through a piece of muslin; when cold bottle it up.

Gooseberry Vinegar.

To each pint of ripe gooseberries, allow three pints of cold water previously boiled; bruising the fruit well first. Let it stand forty-eight hours, then strain through a jelly bag, letting it run until all the juice has run through, to each English pint of which add half a pound of raw sugar, stirring it till the sugar is dissolved. Then put it into a barrel, and let it remain ten months.

Syrup for Colds.

Take a quarter of a pound of sugar candy, pare two large lemons, and squeeze the juice in amongst the candied sugar. Put on the rind and husks of the lemons, with half an English pint of vinegar, and boil briskly for five minutes, and pour in amongst the sugar, stirring occasionally until it be dissolved.

Ginger Beer.

For a ten-gallon cask, eleven gallons of water, fourteen pounds of sugar, the juice of eighteen lemons, and one pound of ginger are allowed, the sugar and water are boiled with the whites of eight eggs, and well skimmed just before coming to the boiling point. The ginger, which must be bruised, is then added and boiled for twenty minutes. When cold, the clear part is put into the cask, together with the lemon juice and two spoonfuls of yeast; when it has fermented for three or four days, it is fined, bunged up, and in a fortnight bottled. It may be made without the fruit.

Mushroom Powder.

Pick, skin, and clean half a peck of mushrooms, throw

them in cold water, drain and put them into a sauce-pan with two spoonfuls of white pepper, a quarter of an ounce of mace, and five cloves pounded. Simmer and shake them till the liquor is wasted away, but be careful that they do not burn. Lay them upon dishes and put them into a cool oven to dry, then beat them to a powder, put it into wide-mouthed bottles, and tie leather over the corks. Keep them in a dry place.

Lemon Pickle.

Cut into quarters and pick out all the seeds of six middling-sized lemons, put them into a jar, strew over them two ounces of well-beaten bay salt; cover the jar with a cloth and plate, and let it stand three days, then put a few cloves in, and a quarter of an ounce of mace, beaten fine, one ounce of garlic or shallot, two of mustard seeds, and one nutmeg sliced. Make a quart of vinegar boiling hot, and pour it over the ingredients, cover the jar, and in three or four days close it with a bung and tie leather over it. It will be fit for use in a week, and is an improvement to most sauces, and particularly to fish sauce.

Currant Wine.

To forty pints of currants allow ten pints of water, bruise the fruit and lay it on a sieve, pour the water on gradually, and squeeze out the stalks and seeds with your hand. To every pint of liquor add a pound and a half of sugar. The best way to melt your sugar is to reserve a little of the water, which you can warm and pour over it, stirring all the time, otherwise it is apt to gather into knots. Before you bung it up, add a pint of whisky. Work it in a tub and take off the scum.

Sweet Wine from Ripe Currants.

The fruit is gathered when quite ripe, and the stalks being carefully picked out, it is bruised in the hands, and then strained through a canvas bag into a ten gallon cask. Forty pounds of fruit, thirty of sugar, and a quarter of good tartar are allowed ; the materials having remained some hours in the tub in which it was mixed, it is removed to the cask, the bung hole covered with a tile, and the cask is stirred every other day for ten days, and filled up every day as the fluid wastes. The fermentation may continue from three to six weeks. When it has subsided, the wine is racked into a cask, in which matches dipped in sulphur have been burned, or in which a little of the sulphate of potash, or of oxymuriate of potash has been put. It should be again racked and fined in March, when the wine is completed, and may be bottled or allowed to remain in the cask.

Ripe Gooseberry Wine.

May be made by the same rule, excluding carefully from it all the husks.

Black-Currant Wine.

The same varieties of proportions are allowed in this as in the others already mentioned. The fruit being picked, it is brought to the boiling point, in as much water as to avoid any risk of burning. It may then be strained and put into the cask, or the liquid and skins may, with the other ingredients, be first fermented in the vat or tub, by which the wine will acquire a higher colour and flavour.

Strawberry and Raspberry Wine.

From either of these fruits, agreeable wine may be ob-

tained, by following the rules given for making currant wine ; but it will be found a cheaper and better method to add a little syrup or juice of the fruit, to any flavourless currant wine, when the fermentation begins to decline. Currant wine may also be flavoured with odorous flowers, such as cowslip, elder, mignonette ; the quality of roughness is communicated by catech and kenochips of oak, and of beech, and also the sole, a small quantity of these or of the flowers is put into the cask when the first fermentation is over, and as soon as the wine has acquired the desired flavour it is racked and fined. The flavouring articles, such as orisroot, cloves, ginger, sweet and bitter almonds, are put into a muslin bag and hung in the cask for a few days, during the stage of insensible fermentation, that is, after the first fermentation has ceased. Care being taken to taste the liquor frequently, so that the flavouring matter is withdrawn as soon as it has produced the desired effect.

Milk Punch.

Put two pounds and a quarter of loaf-sugar into a good-sized jar, pour over it two quarts and a half of boiling water, and cover it up ; when nearly cold, add the juice of twelve lemons, cover up, and let it stand till morning ; then add one bottle of whisky, one of pale Jamaica rum, and stir it a little. Boil one quart of new milk and pour it in, and while doing so, be sure you do not stir it. Cover up again, and let it stand till mid-day ; then run through a jelly bag, and return, till it come as pure as water and bottle it.

Lemon Syrup.

Squeeze about three dozen of lemons, put the juice into a jar, and add to it one quart of cold water previously

acidulated with two ounces and a half of tartaric acid, add three pounds of loaf-sugar, and stir occasionally till quite dissolved ; pour it through a jelly bag, let it run all night ; then bottle it up.

Wine from Mixed Fruit.

The three varieties of currants may be used in the largest proportions, and being nicely picked from the stalks, they are allowed just to boil in as much as to prevent their burning. Of raspberries, strawberries, and cherries (black heart is the best), equal quantities may be allowed ; they are infused with a little water. Gooseberries may be used to advantage, but must be prepared separately. More powerful bruising in an equal quantity of water, and straining through a canvas bag, the other fruits being also strained. To each gallon of juice thus obtained, four pounds of loaf-sugar and half an ounce of crude tartar are allowed. When the material has stood some hours in the tub in which it was mixed, it is removed to the cask and managed as currant wine.

Strawberry Syrup.

Put twenty-four pounds of strawberries into a jar, and pour over them four quarts of spring water previously acidulated with ten ounces of tartaric acid. Let them remain twenty-four hours, then strain them, taking care not to bruise the fruit. To each pint of clear liquor, allow one pound of loaf-sugar ; stir it occasionally. When quite dissolved, pour into a well-cleaned cask that will just contain it, except about a quart, which must be left out for the purpose of filling up, during the process of fermentation. When it ceases, bung up, and let it stand for two months, when it will be ready for bottling.

Raspberry Syrup.

Put twenty-four pounds of raspberries into a jar, and pour over them four quarts of spring water, previously acidulated with ten ounces of tartaric acid. Let them remain twenty-four hours, then strain them, taking care not to bruise the fruit. To each pint of clear liquor allow one pound of loaf-sugar; stir it occasionally. When quite dissolved, pour it into a well-cleaned cask that will just contain it, except about a quart, which must be kept out for the purpose of filling up during the process of fermentation. When it ceases, bung up, and let it stand for two months, when it will be ready for bottling.

Scouring Soap.

Collect into a barrel all the waste grease, whether cooked or raw, scrapings of candles, tallow, or wax; in fact, any fat substance, and to every pound of this substance take half a pound of black ashes and a quarter of an ounce of rosin, put all together into a large pot with as much water as you think requisite; to dissolve these ingredients, a choppin to the pound is generally enough, but sometimes more requires to be added during the process of boiling, which varies in time according as the heat is kept up. When you think that all is melted and well mixed together, take out a little and try if it will froth as soap ought to do, and if not, it must boil till it does so. The common time varies from twenty-four to forty-eight hours. When all is ready, pour it into whatever you intend keeping it, while hot, and do not cover it up till quite cold. A hot plate is preferable to a fire, in case of the inflammable substance boiling over, which during the process of melting must be frequently stirred, and scraped from the sides of the vessel. A very small portion of this soap does for use, and is admirably adapted for scouring unpainted wood, greasy towels, etc.

To make Cochineal.

Pound half an ounce of cochineal small, and put it on the fire with one quart of water. Let it boil for fifteen minutes, stirring all the time ; add half an ounce of pounded rock alum and one ounce of cream of tartar, and let it come to the boil. Take it off, and shake in gently half an ounce of salt of tartar ; strain it through a piece of cloth, and bottle when cold. If it should ferment, boil it up with a little sugar, and pour it through a bag.

DINNER FOR TWENTY (JANUARY).

Oyster Soup.

Remove with Dressed Haddocks and Fish Balls.

Brown Soup.

Remove with Boiled Cod and Oyster Sauce.

REMOVES.

Boiled Turkey with White Sauce.

Pancreas à la mode. Ringlets and Sauce.

Salt Tongue. Curried Veal.

A la Reforme Chops. Crab Cutlets.

Roast of Beef.

SECOND COURSE.

Apricot Soufflé.

Calf's-Foot Jelly. Casserole of Prunes.

Victoria Sandwiches. Swiss Tartlets.

Casserole of Apples. Strawberry Cream.

Roast Pheasant.

Plain Boiled Potatoes are always served with the Fish; Potato Pudding and other seasonable vegetables with the Removes.

DINNER FOR FOURTEEN (FEBRUARY).**Campbell Soup.**

Remove with Dressed Haddocks with Paste Border.

Mulligatawny Soup.

Remove with Pyramid of Fried Whitings.

REMOVES.**Dressed Calf's Head.**

Filets de Poulet.

Oyster Patties.

Potato Fritters.

Duck's Goblin.

Boned Saddle of Mutton.

SECOND COURSE.**Siberian Pudding.**

Calf's-Foot Jelly.

Snow Pudding.

Ginger Cream.

Casserole of Oranges.

Savoury Omelette.

DINNER FOR TEN (MARCH).

Mock Turtle Soup.

Boiled Salmon.

REMOTES.

Filets de Poulet and Duck's Goblin.

Salt Tongue. Oyster Vol-au-vent.

Roast of Beef.

SECOND COURSE.

Rhubarb Tart.

Calf's-Foot Jelly. Vanilla Cream:

Roast Wild Ducks.

DINNER FOR SIXTEEN (APRIL).

Pigeon Soup.

Remove with Boiled Salmon.

Spring Soup.

Remove with Fried Soles.

REMOVES.

Stew of Beef.

Curried Fowl.	Rissoles.
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Huîtres Rôties.	Ox Palates.
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Roast Lamb.

SECOND COURSE.

Green Gage Soufflé.

Venus Pudding.	Stone Cream.
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Orange Sponge.	Silver Jelly.
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Cabinet Pudding.

DINNER FOR FOURTEEN (MAY).

Rich White Soup.

Remove with Dressed Haddocks and Brown Sauce.

Ox-Tail Soup.

Remove with Boiled Turbot.

REMOVES.

Pigeon Pie.

Lamb Cutlets.	Curried Fowl.
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Fish Quenelles.	Lobster Patties.
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Roast Beef.

SECOND COURSE.

Iced Pudding.

Calf's-Foot Jelly.	Orange Cream.
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Ratifia Cream.	Calf's-Foot Jelly.
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Rhubarb Soufflé.

DINNER FOR TEN (JUNE).

Hotch Potch.

Boiled Salmon.

MOVES.

Ducklings and Green Peas.

Boiled Ham.

Chickens and White Sauce.

Roast Lamb.

SECOND COURSE.

Her Majesty's Pudding.

Casserole of Jelly with
Strawberries.

Meringues with Cream.

Coronation Cakes.

Stone Cream.

Gooseberry Tart.

DINNER FOR TEN (JULY).

Chicken Soup.

Boiled Salmon.

MOVES.

Roast Ducks.

Pancreas à la mode.

A la Reforme Chops.

Boiled Gigot of Lamb and Caper Sauce.

SECOND COURSE.

Cocoa-Nut Pudding.

Calf's-Foot Jelly.

Strawberry Cream.

Red-Currant Tart.

DINNER FOR FOURTEEN (AUGUST).

Grouse Soup.

Remove with Grilse boiled whole.

Vegetable Marrow Soup.

Remove with Broiled Mackerel.

REMOTES.

Two Turkey Poulets with White Sauce.

Crab Cutlets.	Poulet à la mode Française.
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Ringlets and Sauce.	Curried Lobster.
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Roast of Beef.

SECOND COURSE.

Cherry Tart.

Casserole of Jelly and Grapes.	Snow Pudding.
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Raspberry Cream.	Calf's-Foot Jelly.
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Roast Grouse.

DINNER FOR TEN (SEPTEMBER).

Oyster Soup.

Halibut with Shrimp Sauce.

REMOVES.

Polignac.

Pigeon Pie.

Curried Oysters.

Roast Saddle of Mutton.

SECOND COURSE.

Plum Tart.

Venus Pudding.

Chartereux.

Roast Partridges.

DINNER FOR SIXTEEN (OCTOBER).

Hare Soup.

Remove with Haddock and White Sauce.

Albert Soup.

Remove with Baked Cod and Brown Oyster Sauce.

REMOVES.

Roll of Veal.

Filets de Poulet.	Oyster Patties.
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Fish Quenelles.	Duck's Goblin.
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Roast of Beef.

SECOND COURSE

Damson Soufflé.

Cream Meringues.	Calf's-Foot Jelly.
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Ginger Cream.	Vienna Cake.
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Roast Pheasant.

DINNER FOR SIXTEEN (NOVEMBER).

Partridge Soup.

Remove with Boiled Cod and Oyster Sauce.

Mock-Turtle Soup.

Remove with Fillets of Soles fried.

REMOVES.

Boiled Turkey and Macaroni Sauce.

Salt Tongue.

Huitres Rôties.

Pigeon Cutlets.

Veal Patties.

Roast Mutton.

SECOND COURSE.

Siberian Pudding.

Casserole of Prunes.

Charlotte Russe.

Calf's-Foot Jelly.

Stone Cream.

Tart of Whole Apples.

DINNER FOR TWENTY (DECEMBER).

Brown Soup.

Remove with Cod and Oyster Sauce.

Artichoke Soup.

Remove with Fried Whitings.

REMOVES.

Roast Turkey.

Fish Quenelles.	Crockets.
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Partridge Pie.	Curried Oysters.
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Rissoles.	German Potatoes.
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Boiled Salt Beef with Vegetables.	
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SECOND COURSE.

Custard Pudding.

Casserole of Apples.	Vanilla Cream.
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Swiss Tartlets.	Cream Meringues.
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Calf's-Foot Jelly.	Casserole of Oranges.
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Mince Pie.

Supper or Marriage Breakfast for Sixty, from November to February inclusive.

Shape of Jelly.		French Plums.	Roll of Veal.		Figs.		Snow Cakes.
Swiss Tartlets.							Raspberry Cream.
Salt Tongue.	Biscuits.	Cherry Tart with Barley Sugar.		Biscuits.			French Pie with Partridges in Savoury Jelly.
Vanilla Cream.	Oranges.			Apples.			Cream Tartlets.
Victoria Sandwiches.	Raisins and Almonds.	Ratifica Basket filled with Meringues.	Biscuits.				Casserole of Prunes.
Pair of Chickens.	Nuts.	Pyramid of Oranges.		Dates.			Lobster Salad.
Casserole of Apples.	French Fruit.	Ornamented Trifle.	Biscuits.		Nuts.		Rout Cakes.
					Grapes.		
Snow Cakes.	Grapes.	French Fruits.			Biscuits.		Venus Pudding.
Roast Pheasant.	Nuts.	Pyramid of Apples.			Nuts.		Fowl in Savoury Jelly.
Silver Jelly.	Biscuits.				Biscuits.		Finger Pastry.
Coronation Tartlets.	Biscuits.	French Pastry built with Spun Sugar.	French Plums.		Biscuits.		Chartreux.
French Pie with Pigeons in Savoury Jelly.							
Strawberry Cream.	Apples.	Vienna Cake.		Oranges.		Cut of Ham.	
Rout Cakes.	Biscuits.	Boned Turkey with Tongue in it.		Biscuits.		Victoria Sandwiches.	
							Shape of Jelly.

Supper or Marriage Breakfast for Forty, from March to June inclusive.

Orange Cream.	Cherries.	Roast Turkey.	Cherries.	Jelly with Grapes.
Slices of Salmon with Cucumber.	Biscuits.	French Crystallized Fruit.	Biscuits.	Salt Tongue.
Macaroon Cheese-Cakes.	Raisins and Almonds.	Oranges in Spun Sugar.	Oranges.	French Pastry.
Shape of Jelly.		French Crystallized Fruit.		Casseroles of Oranges.
Ornamented Tartlets.	Biscuits.		Biscuits.	Iced Albert Cakes.
Roll of Veal.	Biscuits.	Barley Sugar Trifle.	Biscuits.	Pair of Chickens.
Iced Albert Cakes.		French Crystallized Fruit.		Ornamented Tartlets.
Ratina Cream.	Oranges.		Raisins and Almonds.	Silver Jelly.
French Pastry.		Tall Savoy Cake.		Macaroon Cheese-Cakes.
Boned Fowl.	Biscuits.	French Crystallized Fruit.	Biscuits.	Slices of Salmon with Cucumber.
Jelly with Strawberries.	Strawberries.	Small Ornamented Round of Beef.	Cherries.	Charlotte Russe.

Supper or Marriage Breakfast for Thirty, from July to October inclusive.

Jelly with Cherries.	Peaches.	Salmon in Savoury Jelly.	Lemon Sponge.
Meringues with Cream.	Biscuits.	Gooseberries.	Coronation Cakes.
Cut of Ham.	Biscuits.	Biscuits.	Chicken Salad.
Pink Victoria Sandwiches.	Strawberries.	Grapes in a High Dish.	Swiss Tartlets.
Strawberry Cream.		Flower or Ornamented Trifle.	Shape of Jelly.
Swiss Tartlets.	Apricots.	Apricots.	Swiss Tartlets.
Lobster Salad.	Biscuits.	Grapes in a High Dish.	White Victoria Sandwiches.
Coronation Cakes.		Biscuits.	Pair of Grouse.
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